

TAR & ROSES



2025 TEMPRANILLO 'JOVEN'

GRAPES

Tempranillo

GEOGRAPHICAL INDICATION

Heathcote

VINIFICATION

Fruit was sourced from two growers along the Mount Camel Range, north of Heathcote township. The grapes were crushed and destemmed into static fermenters, with pump-overs carried out twice daily. Fermentation temperature and acid levels were carefully monitored before the wine was pressed to tank using an airbag press, racked off gross lees and transferred to barrel.

OAK MATURATION

Matured in a combination of new French and Hungarian oak alongside older seasoned oak, adding complexity and structure while allowing the generous fruit character to remain at the forefront.

ANALYSIS

Alcohol 14.8%
pH 3.72
Acid 5.35/L
Sugar < 0.5gm/L

COLOUR

Deep ruby red with vibrant crimson hues.

NOSE

Generous aromas of ripe red and dark berry fruits, layered with warm spice, dried herbs and subtle mocha notes.

PALATE

Full-bodied and richly flavoured, with luscious dark red berry fruit complemented by mocha, dried herbs and savoury spice. Substantial chalky tannins provide structure and are beautifully balanced by the generous fruit, leading to a long, clean and persistent finish.

FOOD MATCH

Roast lamb with seasonal winter vegetables.

WINEMAKERS COMMENTS

2025 was a warm to hot vintage in Heathcote, delivering beautifully ripe, sound fruit with excellent concentration. The resulting wine is generous and full flavoured, with abundant fruit balanced by firm, structured tannins and a long, savoury finish.