



*Hand Crafted*  
by GEOFF HARDY

## 2014 Tempranillo

*Adelaide Hills /*

*Limestone Coast*

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**Story:** Tempranillo is often referred to as the 'noble grape' of Spain and is the main variety used in Rioja. Tempranillo is the diminutive of the Spanish *temprano* (*early*), which is a reference to its early ripening characteristics.

**Vintage:** 2014 was a challenging vintage, but it was very interesting to see the vines' methodical reactions to make use of whatever was thrown at them. We were lucky with the timing of the heat and rain - the grapes were still early enough in their ripening cycle to not be hugely affected by the heat and then the rain in mid-February provided a well-earned reprieve.

**Nose:** The nose offers aromas of red berries and plums with subtle hints of herbs and spice.

**Palate:** The palate is medium-bodied and smooth with red fruits and black pepper, followed by good acidity and powdery tannins.

**Pairing:** Always great with a variety of foods, try the Hand Crafted Tempranillo with chorizo-stuffed capsicums.

**Cellaring:** Drink now or to 2022

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Alc: 14.5%

TA: 6.16g/L

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pH: 3.60

RS: 2.2g/L

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