



2016 Nepenthe Tempranillo

Unique in character, classically Nepenthe.

VARIETY

Tempranillo is well-known as the great grape of the famous Spanish Rioja wines. It was virtually unheard of in the Adelaide Hills before Nepenthe planted Tempranillo vines at Charleston in 1998. However it is remarkably well-suited to the region, as it ripens early, loves altitude and thrives in the cool climate conditions. In making the Nepenthe Tempranillo, focus is placed on creating a wine that is a true reflection of this great variety in the Adelaide Hills, with simple winemaking techniques and the use of older oak barrels.

VINTAGE

The 2016 vintage turned out to be a beautiful vintage and will most likely be remembered as one of the great years in winemaking and wine-enjoying circles alike. After a winter with much lower than average rainfall, the season started with worried growers, but timely summer rainfall in late January and February came as a welcome relief and ensured fruit quality to be exceptional.

In the early growing season higher than normal temperatures were experienced that, with the drier than normal conditions, were just perfect for flowering and all other viticultural activities. These conditions created a seamless flow of activities in the vineyard and enough time to ensure all practices were executed to perfection. The period of consistently cool and moderate conditions ensured the optimum vine balance and production of excellent colour, flavours and aromas in grapes.

Harvest commenced in February, which is early for the Adelaide Hills. The vintage progressed quickly due to ideal ripening conditions and was over in the wink of an eye, and by the end of March all grapes had been picked. This early vintage will ensure a good, long rest for the vines to prepare for our next season.

Jurie Germishuys – Viticulturist

WINEMAKING

Fruit for the Tempranillo is sourced from our Charleston vineyard (single vineyard, Estate owned.) The grapes are crushed, de-stemmed and fermented in open tank fermenters for 7 days. The wine is then bag pressed to tank and transferred to older French and American hogsheads barrels.

The 2015 Tempranillo is racked from wood early December, filtered and sent to bottling mid-January.

James Evers - Winemaker

THE WINE

Region: Adelaide Hills

Variety: Tempranillo

Colour: Bright red with purple hues

Bouquet: A complex amalgam of vibrant fruit characters of raspberry and blueberry with underlying savoury notes such as dried herbs and leather.

Palate: Raspberry and blueberry fruit flavours combine with a savoury earthiness and subtle spice. The finish is complex, savoury and long.

Alcohol: 14.5%

Cellaring: 5-8 Years

Serving suggestion: Tempranillo is best suited to Spanish tapas, barbecued meat and pizza.

