

Tscharke

2007 THE CURSE ZINFANDEL

Sourced from the Tscharke Family Seppeltsfield Vineyard this is an elegant wine full of Barossa character and flavour.

Tasting Notes

Deep dark red colour, the nose shows lifted notes of macerated briary fruit, red berries and vegetal. A powerful full bodied palate wrapped up in silky tannins. Concentrated flavours of raspberry, liquorice and subtle spice that offer a core of solid fruit that continues the length of the palate, a lasting and persistent finish. Perfect with chargrilled beef rump and confit of garlic.

Winemaking

The fruit is crushed and fermented in open top fermenters with regular pump overs – two per day. Fermentation was followed by seven days extended maceration. The wine was pressed in a basket press and then racked to barrel for maturation and secondary malolactic fermentation.

Vintage Comments

Leading up to Vintage 2007 we suffered a damaging drought which lasted the whole season. Fortunately in the winery the wines behaved very well with clean primary and secondary fermentation which resulted in superbly elegant wines.

VINTAGE

2007

CLOSURE

Screw Cap

WINEMAKER

Damien Tscharke

VARIETY

Zinfandel

ALCOHOL

15.4%

ACIDITY

7.6 g/L

pH

3.51

CELLARING

Up to 5 years

MATURATION

15 months in new and seasoned French oak

