

Tscharke

Only Son Tempranillo 2017



VINTAGE REPORT

Following a wetter than average winter and spring with below average summer temperatures, Barossa's 2017 harvest was three to four weeks later than in recent years. The mild conditions and healthy soil moisture levels were pertinent for flavour development and conducive to 'filling' out the berries resulting in higher than average yields.

2017 vintage promises to deliver an array of wine styles from 'bright aromatic wines' to 'vibrant, intense, well-structured' and 'dense, concentrated' wines from the earlier-picked vineyards.

VINEYARD

The Tempranillo plantings are located on our Stone Well Vineyard. First planted in 1998, this wine is produced using clone D8V12. The north westerly facing aspect has moderately deep brown clay soils with underlying calcareous chalk. Tempranillo is an early ripening variety and usually the first to be harvested.

WINEMAKING

The winemaking and élevage [maturation] was encouraged to express a medium bodied red wine. The determination of harvest is crucial, with a rapid depletion of natural acidity the fruit must be picked as early as possible whilst ensuring tannins have ripened and adequate flavours have accumulated. The hand-harvested fruit is destemmed and crushed via a chiller and allowed to cold soak for 3 days before yeast inoculation. Following a short ferment on skins the wine is pressed off before primary fermentation has completed. The wine is racked off gross lees into seasoned American Hogsheads for 11 months prior to blending and bottling.

TASTING NOTES

The 2017 Tempranillo/Graciano blend is bright and fresh with hints of cherries, marzipan and wild fruits on the nose. The medium bodied palate gives way to darker fruits with well-integrated soft tannins. Medium term cellaring recommended.

Vintage	2017
Vineyard	Stone Well
Variety	60% Tempranillo / 40% Graciano
Alcohol	14% / vol.
pH	3.46
Titrateable Acidity	5.8g / L