



squealing pig



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2018 Tempranillo

Colour

Deep jewel-like crimson garnet.

Nose

The nose is like berry pie straight out of the oven filled with fresh mulberries, and aniseed spice.

Palate

The palate is rich and savoury, bursting with juicy flavours of blood plums and red liquorice. Tied together with layers of chalky dark chocolatey tannins, this rich and fruity wine flows to a smooth lingering finish.

Viticulture

The vintage in South East Australia consisted of a cool winter with good early rainfall followed by a warm summer, allowing for lots of super tasty grapes - above-average yields and exceptional quality.

Vinification

The fruit for this wine was found in the middle of nowhere - carefully selected from picturesque sites across South Eastern Australia. Once the grapes were juicy and oh-so-delicious at optimal ripeness, they were carefully harvested. At the winery, the fruit was left for a while and underwent an initial cold soak to maximise colour and flavour extraction. The wine was pressed and matured in a selection of seasoned French oak barrique's and stainless steel, before wrapping things up and being filtered and bottled into this exceptional wine.

Cellaring

This wine is ready to pop open to drink now at it's most vibrant, but can be cellared for up to 2 years. Over time, fruit flavours will take on more earthy notes.

Technical Information

Region | South Eastern Australia
Variety | Tempranillo
Alcohol | 14.5%
Residual Sugar | 0.4g/l
Total Acidity | 6.0g/l
pH | 3.76