



# SHINGLEBACK

McLAREN VALE

## Shingleback Vineyard Selection Tempranillo

Shingleback Vineyard Selection wines capture the genuine and enduring character of the McLaren Vale region in South Australia. Our Vineyard Selection Tempranillo Touriga is crafted from select parcels of grapes grown in our Shingleback Estate Vineyard. This wine is a perfect blend of the two grape varieties.

### GRAPE VARIETY

Tempranillo 50%

Touriga 40%

Grenache 10%

### VINTAGE

2022

### COLOUR

Deep red with hints of purples

### NOSE

Displaying vibrant aromas of cherry, violets and cinnamon spice; harmonised together with savoury minerality and textured fruit tannins.

### PALATE

Rustic tannins gives great generosity to this medium bodied wine. Strong fruit flavours of cherries and blueberries create a moorish supple wine to taste.

### VINTAGE CONDITIONS

Overall, 2022 was one the coolest ripening periods with very good spring rains and a cooler summer. This allowed for slow flavour enhancement. Good subsoil moisture allowed the fruit to grow in perfect condition with no reasoning of berries.

### WINEMAKING

This wine was fermented in an open fermenter at a warmer temperature to extract the savoury tannins of tempranillo. It was then cooled to retain the violet and herbal aromas which is characteristic of this variety. This wine was only aged in 3-6yr old oak and only for 9 months to preserve the fresh fruit flavours and balance of the wine.

### WINE ANALYSIS

Alc/Vol: 14.2%

TA: 5.6

pH: 3.74

### CELLARING POTENTIAL

Up to 8 years

### FOOD MATCHING

Spanish-style pork ribs with a white bean salad

Portuguese Paella

### WINEMAKER

Mark Jamieson

