

PINDARIE



Barossa Valley

2020 TSS Tempranillo Sangiovese Shiraz blend

Grape Varieties: 70% Tempranillo 25% Sangiovese 5% Shiraz

Origin Country: Australia

Region of Production: Barossa Valley (Estate Grown).

Winemaking Notes:

Careful blending is at the core of this wine, but we harvest each component separately, starting with Tempranillo. We then vinify and mature every variety separately, using only aged French oak barrels to ensure harmony of tannin structure without too much oak presence. Our aim seeks to blend the perfume and spice of Tempranillo, the savoury zest with high acidity of Sangiovese, and the gentle power of Shiraz.

Picking Season: 10th-20th February 2020

Cellaring: Not for cellaring, best drunk young 2-5 years

Alcohol: 14.0%

Sugar Residual: 0.02 g/l (dry)

T.A. (Acidity): 5.84 g/l

Tasting Note:

Medium-bodied, bright red in colour, perfumed on the nose and rewarding on the palate. This year the Tempranillo produced delicious Morello cherry fruit. The Sangiovese produced a wine of intense perfume without astringency. Tempranillo is to the fore, but it's a wine that would be much less satisfying without the three varieties together.

Food Pairing:

Great drinking all year round, especially with a platter of Spanish or Italian cured meats, good green olives and caper berries, Manchego cheese and crusty bread.

Serving Temperature: 18-20 degrees.

Rewards:

Bronze Medal 2021 Australian Alternative Varieties Wine Show.

