



MILLBROOK
Winery

WINE	Millbrook Tempranillo	
VINTAGE	2016	
REGION	Geographe	100%
VARIETY	Tempranillo	100%

VINTAGE NOTES

The 2016 growing season in the Geographe wine region was warm and dry allowing for an even ripening of all varieties. The Tempranillo (Requena clone) was sourced from several vineyards in an area where conditions are perfect for growing this Spanish variety which produces fruit rich in flavour and inherently possesses tannins that are fleshy and ripe.

The fruit came into the winery at 13.6 Baumé and was de-stemmed before being fermented/macerated on skins for six days. The wine was then pressed off and racked into seasoned French oak puncheons for six months.

ANALYSIS

Alcohol 14%, pH 3.53, TA 5.9g/L

TASTING NOTES

Colour Bright, mid-ruby red

Aroma The wine displays the varietal characteristics of red fruit, cherry and plum with an underlying hint of fennel and spice.

Palate Dry, soft, juicy tannins which are ripe and well structured. The cherry and plum fruit is sumptuous and lingers on the palate and is aptly supported by the subtle older French puncheons. The wine is medium-bodied, and has very pronounced varietal fruit flavour that has a long finish.

CELLARING

Potential to age is 3–5 years.

SHOW SUCCESS

Not shown to date.

