



MADRUGADOR

TEMPRANILLO | FLEURIEU | 2019



Madrugador [Spanish-English. Early Riser] is an acknowledgement of this early ripening variety; Tempranillo. Its fruit is known for being picked at the early part of vintage producing a medium-bodied wine we find intriguing and gets our taste buds excited!

We have spent more than two decades identifying, nurturing and noting individual varieties and vineyards suited to particular blends and varietal wines. Once a vineyard catches our eye there is invariably a period of trial and occasional tribulation, but when the fruit is 'something special' that means we can ready ourselves to vinify and bottle the ensuing wine. This Tempranillo is a wine that has that something special.

Smells of bramble, mocha, nutmeg and cinnamon interlaced with fresh blueberries and tarragon. Flavours of tart cranberries and cherries precede fennel notes of cedary tannins

100% de-stemmed keeping as much of the whole berry as possible intact. 2-7 days pre-fermentation cold soak. Inoculated with yeast and hand plunged throughout ferment twice daily. Two weeks total tank time. Complete malolactic fermentation in barrel. 4 months in seasoned French Oak barriques.

At the time of bottling this wine contained

- 106 ppm Total SO₂
- 16 ppm Free SO₂

Zonte's Footstep Pty Ltd

Phone: +61 (0)8 7286 3088

Email: cheers@zontesfootstep.com.au

zontesfootstep.com.au



This rendition delivers rich Plum, Fig and Red Cherries a dynamite contrast of flavours complimented by signature cedar-like tannins.

"The early bird catches the worm"

Circa 1670 Anon

Vital Statistics

Varietal Blend: 100% Tempranillo

GI: Fleurieu Peninsula

Alcohol by Volume: 13.5%

TA: 6.35

pH: 3.52

RS: 2.9 g/L

750mL: 9330391000824

Ingredients

Grapes and sulphur dioxide.

Other ingredients used in the winemaking process:

- Cultivated yeast.
- yeast nutrients.

