



# MOUNTAVOCA

PYRENEES + VICTORIA + AUSTRALIA

## | ESTATE |

TEMPRANILLO

Pyrenees • Victoria  
2017



### COLOUR

Dark cherry red.

### NOSE

Clean mustering aromas and sweet blackberry, coffee bean and liquorice.

### PALATE

Clean, medium bodied flavours of Blackberry, Cherry and soft toasty herb. Firm and bitter tannins across the palate give way to a satisfying finish of sweet strawberry and leather.

### WINEMAKING

Estate grown Tempranillo grapes. Hand harvested and fermented in open vats, plunged three times daily throughout fermentation.

### FOOD PAIRING

A tasting plate including cured ham or salami.

### VINTAGE NOTES

A relatively cool summer made for one of the best vintages for many years with the conditions in early spring enabling a subsequent long growing season. A warm dry summer subsided into ideal cooler autumn conditions prior to harvest.

### QUICK NOTES

VINTAGE | 2017  
WINEMAKERS | David Darlow  
GRAPE VARIETY | 100% Tempranillo  
BOTTLED | January 2019  
GROWING AREA |  
Pyrenees, Avoca, Victoria

ALC %/VOL | 12.9 % v/v  
TITRITABLE ACIDITY | 7.6g/l  
PH | 3.63  
CELLAR POTENTIAL | 6- 8 years  
OAK | American oak Staves  
MATURATION | 18 months