



## 2012 Chapel Hill il Vescovo Tempranillo

### Winemaker's Comments

Tempranillo is undisputedly the regal red grape variety of Spain. The variety is not only responsible for some of Spain's most robust and prestigious red wines but also for a genre of stunningly textured wines with amazing purity of fruit expression. The uniqueness of the variety can be attributed to its refined varietal charm and its uncanny ability to articulate the characteristics of different vineyard sites. Our soils derived from the ancient rocks of McLaren Vale provide the ideal challenging conditions to grow Tempranillo with varietal personality.

After a winter in which we recorded average rainfall, the 2011/12 season kicked off early and this trend tracked right through to an early harvest. Despite no extended heat waves, the consistent warm/ mild weather pattern in late summer and early autumn was ideal for maturation and facilitated even flavour and tannin ripening. A couple of heavy rainfall events caused a brief interruption in harvesting, however our trademark gully winds soon dried out the canopies and harvesting soon resumed. Lower than average yields were harvested, however the resultant quality was outstanding with all wines displaying varietal personality and poise.

Our philosophy is to handle the grapes and the ferment gently in order to minimise the extraction of any undesirable harsh phenolics. The crusher was by-passed to ensure that a significant number of whole berries were achieved in the open fermenters. The ferments were then carefully hand plunged to ensure the optimum extraction of colour, flavour and tannin. The wine was left in contact with its lees for 7 of the 10 month barrel maturation to encourage the integration of the fruit flavours and the grainy varietal tannins.

The 2012 Il Vescovo Tempranillo displays an exotic bouquet of mulberries and fennel supported by a rustic palate brimming with aniseed and fine sandy tannins. This flavour profile and texture further reinforces why Tempranillo is considered to be a variety that is so respectful of the splendours of food.



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<b>Appellation:</b>	McLaren Vale
<b>Harvest date:</b>	9 <sup>th</sup> February 2012
<b>Ripeness at harvest:</b>	13.7 Baumé
<b>Alcohol:</b>	14.0 % v/v
<b>Acidity:</b>	5.6 g/L
<b>pH:</b>	3.88
<b>Residual sugar:</b>	1.5 g/L
<b>Barrel ageing:</b>	10 Months in 2 – 4 year old French Hogsheads
<b>Bottling date:</b>	17th January 2013
<b>Release date:</b>	June 2013
<b>Closure:</b>	Screw Cap
<b>Winemakers:</b>	Bryn Richards & Michael Fragos
<b>Viticulturist:</b>	Rachel Steer

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