

The serious stuff:

Tempranillo & Viognier from 20 year old vines grown at 220m altitude on north facing slopes of the Ferguson Valley in the Geographe region in South Western Australia.

Picked on March 19th & 21st 2017 at ~ 14 Baumé. The wine was pressed with 10% whole bunches and left on skins for 10 days. Fermentation was in conventional small open stainless steel vessels with regular pump over, followed by 18 months maturation in 20% new and 80% & older French oak hogsheads.

A 2.5% highlight addition of lees worked, barrel matured Viognier adding aromatics, texture and polish was added prior to bottling on 15th December.

Composition:	Tempranillo 97.5%, Viognier 2.5%
Harvest:	March 2017
Maturation:	18 months in French oak
Bottled:	December 2018
Alcohol:	14.5% vol
pH:	3.54
TA:	5.7 g/L
VA:	0.48 g/L
RS:	0.90 g/L



But, what does it taste like?

The Gringo with the dry wit and brooding stare flirting openly with a splash of sexy Viognier; the life of the party.

Rusty on one side, shiny on the flip side.

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