



LANDHAUS

Driven by Desire

Wisdom + Intellect + Nature + Emotion

TEMPRANILLO

VINEYARDS

The grapes come from the famous Wirrega vineyard in Bordertown. They are low yielding vineyards. The base of the area is limestone formed from the abundant ancient marine life. In addition, layers of terra rossa soil have formed by decomposed limestone with high levels of oxidised iron. The yields are 2 tonne to the acre.

WINEMAKING

The fruit for the Tempranillo is fermented on skins for 7 to 10 days at a cool temperature to enhance the pure berry fruit. The wine is then blended in tank and gently persuaded through natural malolactic fermentation and bottled unfinned and unfiltered.

OAK TREATMENT

The Tempranillo is oak free.

TASTING NOTES

This is a wine designed to drink early and is completely unoaked. It's seductively perfumed bouquet offers dark berry preserves, potpourri and peppery spices. It has a ripe but graceful palate, with impressive focus to its spicy black raspberry and boysenberry flavours. Finishes savoury with lovely long, fine tannins and lingering spices. An Outstanding Drink.

