



SILVER SPOON
ESTATE



TEMPRANILLO 2015

No Bull

Variety:	100% Tempranillo
Vintage:	2015
Harvest Date:	Late February 2015
Vineyard Location:	Northwest Vineyards
Geology / Soil Profile:	Deep, red rocky clay loam (derived from Cambrian Rock)
Viticulture Practices:	Un-irrigated vineyards, zero tillage, grass sward between rows, cane pruned
Oenological Data:	Yields <1 tonne/acre
Alcohol:	13.8%
pH:	3.5
Production:	50 dozen (100 cartons)
Bottle Packaging:	750 ml punted burgundy
Closure:	Novatwist ROTP Screwcap
Cartons:	6 bottles in branded cartons 2 x 3 laydown

THE 2015 VINTAGE SEASON:

2015 was a great year. There were good spring rains. The summer was mostly dry, however a few short rain events maintained soil moisture until harvest. Favourable weather conditions meant that minimal fungicide treatment was required on the vines. Yields were good and there was little pressure from pests and diseases.

THE VINEYARD:

All fruit was estate grown, sourced from north facing slopes of the Dowd's Lane vineyard. The vines are unirrigated and very low yielding. They are cane-pruned by hand, and wrapped to a single wire trellis to encourage some bunch shading during the heat of summer.

THE WINEMAKING:

The fruit was harvested in late February 2015 and gently crushed. The fruit was destemmed and partially crushed so that approximately 40% whole berries were delivered to the fermenter. The wine was aged for 24 months in a combination of 10% French oak, 40% old oak and 50% stainless tank. It was bottled in February 2017. The wine was neither filtered nor fined.

TASTING NOTES:

This is a medium bodied wine that is full of character with hints of plum and bell peppers on the nose. The palate displays generous red fruit flavours, good acidity and restrained tannins, which will reward handsomely when paired with lightly spiced foods such as tapas and paella.