



## 2010 Chapel Hill il Vescovo Tempranillo

### Winemakers 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.

The soils derived from the ancient rocks of McLaren Vale and the elevated slopes of the Adelaide Hills provide the ideal challenging conditions to grow Tempranillo with varietal personality.

The growing season commenced early due to warmer than average winter temperatures. Average rainfall meant that many soils reached field capacity for the first time in three years. This provided the vines with sufficient moisture to support spring growth and to establish the canopies. The conditions experienced during the vintage period were extremely favourable and resulted in ripening occurring in an orderly and gradual manner.

Our philosophy was 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 9 month barrel maturation to encourage the integration of the fruit flavours and the grainy varietal tannins.

The 2010 Il Vescovo Tempranillo displays an exotic bouquet of mulberries and fennel seeds further supported by a rustic palate brimming with liquorice flavours and tingling savoury 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.



---

<b>Appellation:</b>	80% McLaren Vale, 20% Adelaide Hills
<b>Harvest Date:</b>	1st March to 19th March 2010
<b>Ripeness at Harvest:</b>	13.60 to 13.90 Baumé
<b>Alcohol:</b>	14.0 % v/v
<b>Acidity:</b>	5.8 g/L
<b>pH:</b>	3.73
<b>Residual Sugar:</b>	1.6 g/L
<b>Barrel Ageing:</b>	9 Months in 2 – 4 year old French Hogsheads
<b>Bottling Date:</b>	3rd February 2011
<b>Release Date:</b>	March 2011
<b>Closure:</b>	Screw Cap
<b>Winemaker:</b>	Bryn Richards and Michael Fragos
<b>Viticulturist:</b>	Rachel Steer

**WINEFRONT 2011 - CAMPBELL MATTINSON**  
**91 Points**