



Jack Of All Trades

2011 McLAREN VALE TEMPRANILLO

A somewhat different style of wine to those currently available in Australia; much more so European in style, sitting somewhere between a Rose and a dry red, making it similar to a French Beaujolais, but still a little different again.

The colour is a translucent, rich purple/red with bright red highlights. Aromas of fresh cherries, raspberries and floral Turkish delight dominate and the palate offers plenty more of the vibrant fresh cherry characters. We included a tiny percentage of Chardonnay (5%) to the Tempranillo which has had the effect of filling out the palate out a little more and at the same time add a hint of stone fruit flavours to the cherries and berries of the Tempranillo. No oak is used in the making of the 'Jack', so it's just the pristine, pure fruit flavours of the grapes.

Very fine grained tannins give structure, adding to the food friendly nature of the wine, making it a great match with an antipasto platter of cured Mediterranean hams, salamis, marinated vegetables. Well-made pizzas and paellas also tend to go hand in hand with this wine.

With only 12% alcohol it's lighter than many other reds and takes well to being chilled in a bucket of ice on warmer days.

Alc: 12.0%
pH: 3.45
TA: 6.40 g/L



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