



2013 Jack Of All Trades Tempranillo



The Story

Charles Hewett and William Colton, the original owners of the adjoining Oxenberry Farm sites noted in a letter dating from 1840 to the House of Commons in Adelaide the challenges they faced in settling the area. They mentioned the need for them to be 'Jacks of all trades' to get tasks done in building their homes and farms, as tradesmen and the like were very few and far between in Adelaide, and charged accordingly for their services.

Winemaking Style

The Jack of All Trades is very European in its orientation – it sits somewhere between a Rose and a dry red, making it similar to a Chianti or Beaujolais. Designed to be a lighter style of wine, a touch of Grenache (5%) has been added to create balance. Kept on skins for seven days then pressed off, the Tempranillo and Grenache were fermented separately in a combination of older French and American oak and aged for 15 months. The parcels were then blended together for bottling.

Tasting Notes

The wine is a vibrant purple/red with bright highlights. On the nose it is bursting with fresh cherries, raspberries and floral Turkish Delight. The Chardonnay fills out the palate a little, adding hints of stone fruit to the cherries and berries of the Tempranillo. Fine grain chalky tannins give the wine structure.

Food Pairing

This wine is extremely food friendly, and is a great match to antipasto (cured meats, cheeses and pickled vegetables), wood-oven pizza, tomato-based pasta dishes and paella. Being lower in alcohol, it is a lighter style red that also takes well to being chilled on warmer days.

McLaren Vale – 95% Tempranillo 5% Grenache

12.5% alc/vol | 7.4 standard drinks

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