

# FERNGROVE WINE CO.

CRAFTED BY HAND



It all started with us wanting to break away and do something special of our own, something different... like the secession referendum of 1933 that proposed Western Australia withdraw from the Australian Federation.

With our experience and knowledge of Western Australia's wine regions, we wanted to make a range of wines like no other, wines that proudly show the best of the pristine and cool climate Great Southern.

In going our own way, we focused on wines that our friends and family love to drink. We wanted to create something with intriguing flavours and a rich, smooth finish. Crafted by hand and fiercely independent.

## 2021 TEMPRANILLO

[ WITH A TOUCH OF OLÉ ]

### STATISTICAL INFORMATION

Composition:	100% Tempranillo
Alcohol:	13.5%
Residual Sugar:	1.1 g/L
TA:	6.4g/L
pH:	3.65

### KEY POINTS

Growing Region:	100 % Frankland River, Great Southern
Vintage 2021 Notes:	Ferngrove had a great start to the growing season with a full soil moisture profile at the end of September, resulting in good canopy growth. This set the tone for the rest of the vintage. Significant rainfall in the second week of November was good for the vines and delayed irrigation. Ripening was significantly slower this year, which saw harvest begin 4 weeks later compared to 2020 vintage, more indicative of cool climate viticulture. January was warm and dry, and a short burst of rain (approx. 60mm) in February graced Ferngrove with almost perfect conditions. Harvest began on the 19th of February. Overall, the Great Southern experienced exceptional vintage conditions during 2021 harvest.

Winemaking Notes:	Hand harvested, the fruit was gently destemmed into a small fermenter with a portion of the fruit being kept as whole bunches. These whole bunches contributed to the fine tannins and complexity exhibited by this wine. The must was fermented with a peak temperature of 28 C with regular pump overs to ensure even fermentation and extraction. After 2 weeks on skins, the grapes were gently pressed after which the wine was aged in older 300L barrels for 10 months.
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### WINE CHARACTERISTICS



Colour:	Deep, vivid crimson red with a youthful purple hue.
Nose:	Plush, ripe red berry fruits with a hint of spice.
Palate:	Rich, fresh and juicy blackberry, plum and dark cherry fruit with an intriguing savoury finish.
Cellaring Notes:	This Tempranillo has delicious ripe fruit characters and varietal expression and is an excellent example of a modern Australian nouveau style wine that drinks exceptionally well now.
Food Pairing:	To be enjoyed with BBQ gourmet meats amongst friends.

# -Independence-