

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.

2022 TEMPRANILLO

[WITH A TOUCH OF OLÉ]



STATISTICAL INFORMATION

Composition:	100% Tempranillo
Alcohol:	13.5%
TA:	5.7 g/L
pH:	3.65

KEY POINTS

Growing Region: 100 % Frankland River, Great Southern

Winemaking Notes: A portion of fruit was hand harvested and added to the fermenter as whole bunches (approximately 20%). The remainder of the fruit was gently destemmed on top of the whole bunch fruit in our small static fermenter. 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.

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-