2024 OFFSHOOT TEMPRANILLO JOVEN



arboroug

Scarborough

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This Tempranillo is made in the Scarborough
VINE CO.

Joven style, which literally means
Gur home. Your wine.

young in Spanish.



Soil: deep hillside red/brown terra rossa of limestone parentage

Oak: no time in oak barrels

Colour: dark red with ruby highlights

Nose: cherries and plum with a touch of cola, hints of mixed red

fruits and undertones of tar and spice

Palate: a mouth full of flavour with blue fruits and a touch of cherry

cola and smooth textured tannins.

VINTAGE

The 2023/24 growing season can be compared to 2003 and 2018 seasons in terms of very low rainfall. We received approximately 200mm of rain between June 2023 and January 2024, which is significantly less than the seasonal average of 320 mm. Coupled with higher than average daytime temperatures this saw all growth stages occurring earlier than traditional timing. Bud burst was two weeks earlier than 2022 and we saw this trend continue throughout the growing season. The silver lining of the drier conditions saw us being able to complete all our vineyard practices with the preferred timings and all the fruit delivered to the winery were well within our expected quality specifications. Harvest started on Thursday 4th January, a full 17 days earlier than 2023 and wound up on 1st February.

TECHNICAL DATA

Alcohol: 12.6

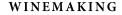
pH: 3.55

T.A: 5.8gm/L

Tasting: 03/04/2024

CELLARING

Drink now. An early drinking style.



Fruit for this wine was picked from our Hermitage Road property in Pokolbin in the early hours of the morning on Thursday 25th January. The fruit was cold soaked for 48 hours allowing for a natural ferment to start, then overseeded with a cultured yeast and pressed out 2/3 of the way through ferment. The wine was bottled soon after in early March 2024.

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