

# PINTOR

2013 Barossa Tempranillo

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## Grab

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This evocative, architectural wine is an ode to the great wines of Rioja. The structure is achieved through traditional long post fermentation maceration, and maturation in 37% new French oak and 13% new American oak barriques for 20 months. This contemporary expression will make you salivate.

## Colour

Garnet red with purple hues

## Bouquet

A complex nose of dark cherry and savoury char aromas

## Palate

An elegant core of dense tannins support a lingering, even palate of dark cherry, carob and all spice

## Grub Match

Jamon Jamon, bull's testicles

## Cellaring

Drink up, but also an 8-10 year proposition. Built for aging, not for speed.

## Vintage

Following a 'champagne' vintage like 2012, it was always going to be a hangover year. Low winter and spring rainfall led to variable vine growth. Soil moisture monitoring and irrigation proved to be vital in one of the driest seasons on record. The dry conditions led to a poor fruit set, and a heat spell in early February brought on vintage quickly. There was no time for hangovers now, as the excitement of harvest kicked in. With most of the action over by the end of March, it was clear to see that the dry season and low yields had produced some exuberant wines reminiscent of 2008. 2013 was a fun and frantic vintage producing equally exciting wines!

## Vineyard

Jim's vineyard is just south of Rosedale in the south west of the Barossa – 118m above sea level on red brown clays with slate.

## Vinification

The fruit is crushed/destemmed and fermented at temperatures ranging from 20-25°C for 10 days on skins. The ferment is managed by a variety of techniques, including 'aerative pump overs' and 'drain and returns' which assist in extracting colour, flavour and tannin from the grapes. At the end of fermentation, it is drained/pressed, and transferred to 37% new French oak and 13% new American oak barriques. Post MLF, sulphur dioxide is added, and the wines mature sur lie for 16 months. This wine was bottled unfiltered in August 2014.

