

PINTOR

2008 Barossa Tempranillo

Grab

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Spiel

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 100% new oak for 20 months. This unapologetic, contemporary expression will make you salivate.

Colour

Garnet red with purple hues

Bouquet

A complex nose of dark cherry, with savoury char aromas and hints of Branston pickle and sumac

Palate

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

Grub Match

Jamon Jamon, bull's testicles

Cellaring

Drink up, but also a 10-15 year proposition. Built for aging, not for speed.

Vintage

08 season rains were significantly below average. Some rain in September ensured sufficient soil moisture for a good budburst and strong early season growth. A short blast of very hot weather in late-December was followed by a longer period of mild temperatures through to early March with February night-time temperatures being especially cool. In early March everything changed when an unexpected heatwave starting on the 5th of March extended to thirteen consecutive days above 35°C.

But the Gods were smiling on us, as we had picked all our fruit, except our 'heat resistant Nebbiolo' (as we surprisingly discovered), by the start of the heatwave.

Despite the March heatwave and the attention it attracted, 08 was arguably a slightly cooler vintage due to early ripening and the unusually mild January and February. As a result our wines are aromatic and exploding with fruit. Heatwave smeatwave!

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/destemed 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 a further 10 days of post fermentation maceration, it is drained/pressed, and transferred to 55% new French oak hogsheads, and 45% new American oak barriques to undergo MLF. Post MLF, sulphur dioxide is added, and the wines mature sur lie for 20 months. This wine was bottled unfiltered in December 2009.

