

PINTOR

2009 Barossa Tempranillo

Grab

This evocative, architectural wine is an ode to the great wines of Rioja.

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 40% new oak for 24 months. This 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

A complex nose of dark cherry and savoury char aromas

Grub Match

Jamon Jamon, bull's testicles

Cellaring

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

Vintage

Spring and early summer temperatures were significantly below average, with December being one of the coolest on record. And despite twelve days of extreme heat in February, temperatures quickly returned to the below average patterns. The 09 vintage commenced in early February, and due to the mild weather and Indian Summer that followed, all vineyards were harvested at optimum maturity. Again, like 08, 09 was arguably a cooler vintage, in fact even cooler. As a result our wines are showing great flavour, balance and structure reminiscent of 99, and are well set hopefully for similar longevity. Time to make some room in the cellar. Giddy-up!

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 a further 10 days of post fermentation maceration, it is drained/pressed, and transferred to a combination of new (40%) and 3 and 4 year old French oak hogsheads to undergo MLF. Post MLF, sulphur dioxide is added, and the wines mature sur lie for 24 months. This wine was bottled unfiltered in February 2011.

