

# PINTOR

2010 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 70% new oak 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, carab 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

We received some of the best winter rains for five years that refilled soil profiles and replenished empty irrigation dams. Hooray! But an unseasonal seven day burst of hot weather in early November during flowering, reduced fruit-set and led to variable yields. Boo! Weather conditions through the ripening months of February and March were ideal with warm sunny days and relatively cool nights. Hooray! Although rain events in April kept us on our toes. Boo! So the 10 vintage 'wasn't all beer and skittles'. The variable ripening made it tough to decide when to pick, but experience and sorcery got us through, resulting in some solid booze in the winery. Hooray!

## 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 French oak hogsheads (50%) and American oak barriques (20%) 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 2011.

