

PINTOR

2011 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 55% 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

A challenging year followed by the mother of all vintages. No sugar coating. It was tough. An emotional rollercoaster. Nevertheless we've triumphed and produced some of our most interesting wines to date. A cool wet winter was followed by warmer and drier conditions through October and November which led to strong and healthy shoot growth, but a wet December kicked off our first battle – Downy Mildew. A cool summer with some more frequent thunderstorm weather events in February and March brought our next battle – Botrytis. But the vigilance of our band of grapegrowing brothers meant that we were able to employ more intensive canopy management (shoot thinning/regular trimming) and to selective hand pick, and then hand sort in the winery, to minimize the impact. We love our growers! So for all the talk about the impact of rain, it's really the cool conditions that define the wines we've produced this year. Wines with expressive varietal character, purity and balance. Advance Euralia fair!

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 7 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 a combination of new French oak hogsheads (45%) and American oak barriques (10%) to undergo MLF. Post MLF, sulphur dioxide is added, and the wines mature sur lie for 20 months. This wine was bottled unfiltered in November 2012.

