



SAMUEL'S GORGE  
MCLAREN VALE AUSTRALIA

# 2022 TEMPRANILLO



Tempranillo thrives in warm weather, under blue skies and without too much water, making it well suited to growing in McLaren Vale. The vines here ripen early and produce quite small, concentrated fruit. These berries when fermented slowly and carefully on the verandah of Samuel's Gorge result in a wine that is bright, savoury and full of texture.

The 2022 vintage is currently displaying notes of strawberry seed, boysenberry and bresaola. This contrast of fruit and savoury notes carries on through onto the palate, as flavours of forest fruits entwine with wild fennel and pouch tobacco. Medium bodied, with well-integrated, velvety tannins, this wine can be enjoyed in its youth or with a bit of age behind it.

Pair this with some silver beet and ricotta ravioli, swimming in passata made with the last of the season's sun-ripened tomatoes.

***Time in tomb: 7 years***