



2023 TEMPRANILLO

The Samuel's Gorge 2023 Tempranillo is a brooding yet lively expression of McLaren Vale's windswept landscape. On the nose it presents ripe cherries, cola and sweet spices, all underpinned by an earthy, smoky core. There's a vivid interplay between bright, crunchy red apple acidity and gravelly tannins, with a dash of exotic spice reminiscent of a North African bazaar. As the wine opens, hints of roasted vegetables, miso and dried kelp add layers of umami and oceanic minerality, conjuring visions of weathered coastlines and raw, elemental landscapes.

On the palate this Tempranillo is rich yet balanced, with a seamless blend of fruit, tannin and acid. Ripe dates, caramel and butterscotch emerge as the wine evolves, complemented by hints of charred cuttlefish and smoky, roasted beets. The finish is long and lingering, leaving impressions of salt and stone, with a touch of sweetness and spice. This wine channels the best of the Tempranillo tradition, combining texture, vibrancy and complexity, making it as perfect for a BBQ as it is for contemplative sipping.

Time in tomb: 8+ years