

BROWN BROTHERS MILAWA VINEYARD

Tasting Note

2006 Tempranillo

Release date - 8 December 2008

The wine

Tempranillo is an innovative varietal for Brown Brothers that is now being released nationally for the third time due to its great success at Cellar Door. The wine has been developed in the Brown Brothers 'Kindergarten Winery' - a mini winery focused on trialling small batches of new varieties and different wine making techniques.

In the glass this wine is a bright crimson red with aromas of mixed red and black berries and integrated fruit and oak. These characters follow through to the palate which has savoury characters and very fine tannins. The 2006 Tempranillo is an elegant, medium bodied style of wine that can be enjoyed now or cellared in the short-term for further development.

The grape variety

Tempranillo is said to be Spain's answer to Cabernet Sauvignon. It's the variety that puts the spine into a high proportion of Spain's most respected red wines and is the most widely planted grape variety in the highly regarded Rioja region, in the rugged north-east of the country. Its grapes are thick skinned and capable of making deep coloured, long lasting wines. Being an early ripening variety has no doubt given it an added edge and ability to thrive in the often harsh climate that predominates in the higher reaches of Rioja.

Technical information

The Tempranillo grapes used to make this wine were predominately grown at our own Heathcote vineyard. The fruit was harvested from late February to mid March at baumé levels ranging from 13.0 to 14.2. Different parcels of the wine spent between 12 and 15 months in mainly American oak of which 15% was new. A small parcel was aged in French oak for added complexity. It was bottled with an alcohol of 13.5%, a pH of 3.45, and an acid level of 6.0 g/L.

Serving suggestions

In Spain, wine and food are taken seriously and this Spanish varietal will make the perfect match for a wide array of traditional Spanish dishes such as paella and tapas, as well as some classic Australian meals. The 2006 Tempranillo is a great match with roast duck with red wine jus, or rack of lamb marinated in rosemary and garlic served with roasted root vegetables and cous cous.



Nothing but the wine.

