

COOL CLIMATE - SERIES -

HILLTOPS TEMPRANILLO

Vineyard & Region The fruit for the Tempranillo was carefully selected from vineyards in the Hilltops region near Young.

Colour Bright garnet/purple colour.

Bouquet The complex bouquet gives images of fresh red fruits, sweet spiciness, and cedar oak.

Palate On the palate the senses will continue to be excited by the fruit flavours that are held together with fine seductive velvety tannins.

Winemakers Comment :: Hand harvested grapes were delivered to the Calabria winery, based in the Riverina where they were then fermented in traditional open fermenters. Nearing the end of ferment the grapes were pressed in a bag press and put into French Oak Barriques and Hogsheads for a minimum of 12 months. The Tempranillo was gently racked, stabilized and bottled with minimal filtration.

Serving suggestion :: Tempura zucchini flowers and Roast Chicken with parsnip mash and asparagus.

Maturation :: A fresh wine best consumed within two years.

Alcohol Volume :: 14%

Vintage :: 2017

Characteristics :: Medium Bodied

Winemaker :: Bill Calabria



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