



Estate Range

Team Picked Tempranillo 2020



The Name

Trial rows of Tempranillo on the Maxwell Estate are always the first grapes to ripen for the season. This gives the whole team reason to get out into the vineyard, getting vintage underway each year.

Vintage Conditions

The start of the 2020 vintage was drier than average with rainfall 20% below average, a benefit being low disease risk. In late November, we had a very hot day followed by strong gusty winds, which reduced the crop by up to 50%. The vines then endured a hot December, but relief came in January, with a period of a 12 days straight of a perfect 30 degrees. Welcome rain came in early February, which helped to freshen the leaves prior to harvest. The result has been wines of intense flavours and colour, but only half the volume of a normal year.

Colour & Aroma

The colour is deep garnet with bright crimson hues. The bouquet is elegant with red berry fruit and oak spice.

Palate

The team picked Tempranillo shows flavours of plum and boysenberry, filling out a rich palate, with subtle oak spice and soft tannins.

Pairing

Cauliflower pannacotta with torched scallops and cauliflower variation.

Technical Notes

Varietal Composition:

Tempranillo 100%

Region (GI):

McLaren Vale

Oak Maturation:

12 months in old French oak.

Alcohol:

13.5% Alc./Vol.

TA:

6.3g/L

pH:

3.62

Winemakers:

Kate Petering
& Mark Maxwell

Winemaker comments:

This wine is made to enjoy upon release, however it is expected that it will continue to mature to 5 years of age.