

La KOOY



2023

A juicy, light-medium bodied red offering pomegranates, ruby grapefruit and pithy sangria notes. The intriguing fruit profile and approachable tannins combine to produce a supple yet incredibly vibrant wine with lingering energy. Tempranillo and carbonic vermentino were co-fermented wild on skins then lightly pressed. The combination of this blend of Spanish red and Italian white has produced a juicy light red with pithy texture and sangria notes. Enjoy while it's young. Drink cool.

## TEMPTINO

GEOGRAPHE,  
WESTERN AUSTRALIA ■

### VINTAGE

An unusual blend of Tempranillo (a red Spanish variety) and Vermentino (a white Italian variety) has been used for this wine. All fruit was hand harvested from two vineyards in the Ferguson Valley, with the Tempranillo being sourced from 52 Stones vineyard, and the Vermentino coming from the Angelicus vineyard.

### WINEMAKING

Picked bunches of Vermentino underwent wild carbonic maceration in picking bins for 8 days, sealed under carbon dioxide gas cover.

This fruit was combined with the Tempranillo (which was harvested nearly a week later) crushed/destemmed and wild fermented in open fermenters for 5 days at 24-26°C, during which the cap was managed by gentle plunging by hand. The wine was lightly pressed at 2 baume and finished fermentation and MLF in tank, followed by filtration and an early bottling to capture its youthful vibrancy.

Vintage: 2023  
Winemakers: Eloise Jarvis & Glenn Goodall  
Variety: 100% Chenin Blanc  
Region: 100% Margaret River  
Harvest: Machine on 27 February  
Alcohol: 13.0%  
Titratable acidity: 7.5 g/L  
pH: 3.25  
Residual Sugar: <2 g/L  
Oak: Barrel fermented in French barriques with 17% new  
Fermentation: 100% natural  
Bottled: 27 August 2024  
Production: 130 dozen  
Note: Vegan friendly

### REVIEWS

An unusual blend of Tempranillo and Vermentino come together here, to create a fragrant, medium bodied wine with plenty of energy and vibrancy. Slippery cherry cola vibes, crunchy freshness and chalky fine tannins. Drink cool, for immediate gratification.

[Emma Farrelly - The Wine Pilot](#)

This delicious red blend of tempranillo and vermentino screams out to be drunk in the next year while its youthful and vibrant juicy red fruit characters are so dominant. The vermentino component went through carbonic maceration which has brought out some lively fruit characters. It was matured in old oak so there is little obvious influence and it's more about enhancing the textural mouthfeel.

[Ray Jordan - The Wine Pilot](#)