## La Kooy

# LAS PIEDRAS TEMPRANILLO

### 2021 FERGUSON VALLEY -GEOGRAPHE

A cooler lead up into the season meant bigger canopies and a later start for some. Vintage got underway in the north of the region in late January, with the last harvest occurring in mid-April for those making fortified styles. Yields were a little up and down across the breadth of the Geographe region.

#### **Tasting Notes**

"While it has an element of rawness and firmness, time should fix that. Underneath it's all dark fruits, red cherries and cola plus loads of exotic spices. It is a savoury wine with stealth-like tannins that kick in at the end, all grainy and textural working across the fuller-bodied palate."

90 SILVER - Jane Falkner HALLIDAY WINE COMPANION

#### Winemaking

Spanish for 'the stones', Las Piedras Tempranillo was handpicked from 52 Stones Vineyard, which is tucked away in the Ferguson Valley, Geographe. At 260 m elevation and a predominantly southerly aspect on a moderate slope, with deep red loam/clay soils over granite, the site is cool for Geographe and awesome for steady ripening of the six short rows of Tempranillo.

Careful early leaf removal at flowering and shoot thinning result in vines perfectly balanced with plump bunches ripening evenly. There is a juiciness about this fruit, with its bright flavours, that lends itself to the Spanish Crianza wine style produced in Rioja. Handpicked on 21st March 2021, the grapes were destemmed to open vats, the whole berries were fermented with the influence of wild yeast and hand plunging. Gently pressed after 10 days on skins, the wine was matured in seasoned French oak barriques for nine months, which were topped with stones to keep them full. The result is a vibrant, fruit driven wine that is supple and juicy.

### **Quick Notes**

Vintage: 2021
Winemakers: Eloise Jarvis and
Glenn Goodall
Variety: 98% Tempranillo,
2% Cabernet Sauvignon
Growing Area: 98% Geographe,
2% Margaret River
Picked: 21st March 2021
Bottled: January 2022
Alc %/Vol: 14.0% TA: 6.4 g/l
pH: 3.63 Residual Sugar: <2 g/L
Note: Vegan friendly

