

La KOOY!

TEMPTINO

2023
GEOGRAPHE

Tasting Notes

A juice, 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 prodded a juicy light red with pithy texture and sangria notes. Enjoy while it's young. Drink cool.

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 @ 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.

Quick Notes

Vintage: 2023
Winemakers: Eloise Jarvis and Glenn Goodall
Variety: 66% Tempranillo, 34% Vermentino
Growing Area: 100% Geographe
Alc %/Vol: 13.4%
Titratable Acidity: 6.1 g/l
pH: 3.55
Residual Sugar: <2 g/L
Fermentation: On skins, 100% MLF matured in old French
Cellar: Drink now style, best consumed while bright and youthful - enjoy lightly chilled.
Note: vegan friendly

