



# TEMPRANILLO

2018  
McLAREN VALE

THE YEAR THAT: Qantas thought that the millipedes caught  
in the pallet wrap were maggots

## HISTORY

With 300 acres of premium grapevines on the Taranga property, the Oliver family has over 50 blocks representing different grape varieties, clones, soil types & vine ages. Each vintage, different varieties & blocks will show their strength and from this has been born the 'SMALL BATCH' range. These wines have been handcrafted to speak of both the variety and the vintage in which they have been produced.

## AROMA

Olive pesto, quince paste, bitumen, spice, gravy and cherry anise spirit.

## PALATE

Coating tannins, give depth and structure to this intensely flavoured wine. Cherry cola, mocha, dried herb and fresh sage. Delish!

## WINE & VINTAGE

Tempranillo is fast becoming a preferred variety in McLaren Vale, with its more savoury notes and rustic charm. We only use older French oak, letting the Tempranillo varietal characters sing. 2018 was a pretty much perfect year in McLaren Vale, resulting in excellent concentration of flavour and great aging potential.

## THE YEAR THAT...

Anyone who lives in country South Australia knows that when we have a wet year, we get inundated by the awful introduced species- the Portuguese Millipede. The volume of these stinky black pests can be crazy, and they get into absolutely everything! They are not really found in other parts of Australia though, so when we sent some pallets of wine to Qantas, the warehouse guys got very concerned- sending us an email with some pictures and telling us that our wine boxes were full of maggots!! Fortunately we were able to tell them that they were just harmless, but annoying millipedes and alleviate their fears!!

## WINEMAKER

Corrina Wright, 6th Generation

## SMALL BATCH PRODUCTION

4789 bottles

## GRAPE VARIETY

100% Tempranillo

(pron. Tempran-ee-oh)

## REGION

100% McLaren Vale

## COLOUR

Bright maroon

## ALCOHOL

14 %



## WHAT THE WRITERS HAVE TO SAY [ 2018 VINTAGE ]

Pizza night comes calling. It was homemade pizza in this case and it's Tempranillo all the way!

A fab food wine particularly if there is something meaty involved. Prosciutto Di Parma in this case. Think choc dipped raspberries, pan juices, cured meats, dark cherries and cola. There's a softness about it with a smooth delivery finishing with flashes of dried herbs. Enjoyable and then some. 90/100

18  
TE

STARTED BY OUR  
GREAT GREAT GREAT  
GREAT GRANDFATHER.