



Vintage

2016

Tempranillo

Region

Barossa

Winemaker Sam Wigan

Harvested

February &

March 2016

Oak Details Matured for 7 months in new and mature Hungarian oak barrels

Total Acid

5.2 g/L

pН

3.82

Vegetarian & Vegan Friendly

www.runningwithbulls.com.au

NITICULTURE AND WINEMAKING

The Running with Bulls Tempranillo is sourced from multiple growers in the western ranges, across the valley floor and into the Penrice region of the Barossa. This provides a great collection of aroma and flavour profiles to make an interesting and varietal Barossa Tempranillo.

Fermentation with yeasts indigenous to the vineyards was followed by malolactic fermentation and maturation in new and mature oak barrels. Our aim has been to showcase the stylish fruit flavours and lovely tannins of Tempranillo, and for the oak to only have a very subtle influence.

VINTAGE CONDITIONS

RELIEF AND CELEBRATION.

A warm and dry spring started the growing season off early. This weather continued into summer until the end of January when an inch of rain fell. The rain was welcome and gave the vines the drink they needed to finish ripening the grapes. The warm days during summer and autumn were mediated by cool nights, leading to immaculate fruit flavours and ripe tannins.

WINEMAKER COMMENTS

Crimson in colour, the bouquet opens with black cherry, cola and lavender supported by notes of chocolate and black pepper. The velvet like palate has fleshy boysenberry and spice, followed by plush powdery tannins. This is a wine that is inherently drinkable. Enjoy with smoky chilli chicken with barbecued corn and crushed avocado tacos or garlic and thyme roasted mushrooms on sourdough.