



WEATHERCRAFT

TASTING NOTES

2021 Tempranillo

ONE ACRE PROJECT

In the finest years, select tempranillo from our vineyard is vinified and matured over two winters, followed by at least twelve months of bottle age. The One Acre Project reflects our commitment to crafting pure, ethically made wines. This tempranillo balances minerality and fruit with slate-driven tannins, clean lines, and vibrant fruit that enhances its complexity. Inky and brooding, it offers intense yet elegant depth.

Wine Details

Region: Beechworth, Victoria

Vintage: 2021

Type: Red Wine

Variety: Tempranillo

Volume: 750ml

Alcohol Volume: 13.0%

PH: 3.55

Acidity: 5.70g/L

Harvest Date: March 2021

Winemaker & Viticulturist: Raquel Jones

Closure: Screw Cap

Peak Drinking / Cellaring Potential: Now - 10+ years

Serving Temperature:

Serve at room temperature, 15-18 degrees Celsius.

Decanting:

This wine would benefit from being decanted for 15 to 30 minutes prior to serving.

Food Pairings:

Dishes with tomato-based sauces like pasta/pizza, grilled meats or smoky dishes. When pairing cheese, semi-hard sheep cheese is wonderful, especially Manchego.

Vintage Notes (2021)

- **Bud Burst:** Early bud burst, leading to a longer growing season.
- **Frost:** Minimal frost occurrences, reducing the risk of damage to young vines.
- **Rainfall:** Balanced rainfall throughout the growing season, providing adequate water without causing excessive disease pressure.
- **Temperature:** Mild temperatures with few extreme heat events, allowing for steady ripening.
- **Disease Pressure:** Low due to the balanced and dry conditions.
- **Note:** The wines exhibited excellent balance and vibrant acidity, reflecting the stable weather conditions. They are high quality, highlighting intense fruit flavours and well-structured tannins.

Vineyard Notes

- **Location:** Weathercraft Vineyard, Beechworth GI
- **Area:** ~1 acre
- **Elevation:** up to 304m
- **Farming approach:** Organically & biologically grown since 2016.
- **Soil type:** Diverse, includes gravel, schist and clay with threads of quartz.
- **Clones:** CL-261 and CL-98 (Origin: Ribera del Duero, Spain)

Winemaking Notes

- Hand harvested by clone, 2.5T/acre.
- Cold soak 3-4 days, portion whole bunch.
- Left to ferment spontaneously in an open fermenter, hand-plunged.
- Up to 3 weeks on skins in total, then pressed and matured in French oak (30% new), circa 18 months.
- Preferred cooperage: Sirugue, 500L puncheons.
- Bottled unfiltered and held in bottle a min. 12 months prior to release.