



WEATHERCRAFT

TASTING NOTES

2023 Tempranillo

Winemaker Raquel Jones's Spanish heritage drives her to craft tempranillo that captures the varietal's full spectrum of flavours. This medium-weight approachable style, rarely seen outside Spain, is vibrant and energetic, with notes of dark cherries, red plums, dried herbs, and a hint of tomato leaf.

Wine Details

Region: Beechworth, Victoria

Vintage: 2023

Type: Red Wine

Variety: Tempranillo

Volume: 750ml

Alcohol Volume: 13.0%

PH: 3.58

Acidity: 6.77g/L

Harvest Date: March 2023

Winemaker & Viticulturist: Raquel Jones

Closure: Screw Cap

Peak Drinking / Cellaring Potential: Now - 5 years

Serving Temperature:

Serve at room temperature, 15-18 degrees Celsius.

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 (2023)

- **Bud Burst:** Delayed bud burst due to La Niña's cooler, wetter conditions.
- **Frost:** Minimal frost impact, avoiding significant vine damage.
- **Rainfall:** High rainfall during flowering increased early disease pressure; balanced conditions returned by February.
- **Temperature:** Overall, cooler temperatures resulted in slower ripening and a prolonged growing season, which was beneficial for complexity and flavour development.
- **Disease Pressure:** Initially moderate-high; some yield impact due to early-season spraying limitations.
- **Winemaker's Note:** Despite early challenges, the cooler season and ideal finishing temperatures in February produced excellent fruit with impressive natural acidity.

Vineyard Notes

- **Location:** Weathercraft Vineyard, Beechworth GI
- **Area:** 1.2 acres
- **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-32 (Origin: Ribera del Duero, Spain)

Winemaking Notes

- Hand harvested by clone, 2.5T/acre.
- Cold soak 3-4 days, a mix of whole bunch and destemmed berries.
- Left to ferment spontaneously in an open fermenter, hand-plunged.
- Up to 2 weeks on skins in total, then pressed and matured in French oak (10%) circa 11 months.
- Preferred cooperage: Sirugue, 500L puncheons.
- Bottled earlier than the One Acre Project Tempranillo for added freshness and character.