



TEMPRANILLO

2022

LIMITED RELEASE

THE GRAPES

Tempranillo from local Rutherglen vineyards.

Tempranillo is an exciting addition to Campbells Limited Release range. Given its Spanish origins, the Tempranillo flourishes in Rutherglen's similar continental climate.
- Julie Campbell

TASTING NOTES

Colour	Bright, mid red.
Bouquet	Lifted and bright fruit with red cherry fruit aromas, with added complexity from subtle oak treatment.
Palate	Vibrant fresh fruit, brambleberry and sour cherries on the front palate offer freshness, leading through to a mid palate of balanced acidity. The finish shows typically fine tannin grip, coated with fruit for a satisfying light to medium bodied wine.
Serving Suggestions	Aromatic, and brimming with fresh cherry fruits, our Tempranillo has plenty of drink now appeal, however it can also be cellared for up to 5 years. A versatile food wine, try pairing with wood fired pizza or Spanish inspired tapas.
Cellaring	Enjoy now or over the next few years
Date tasted	July 2023.



PRODUCTION

Alc.	13.9 %
T.A.	5.7 g/L
pH	3.66
RS	0.15 g/L

Tempranillo is typically the first red to ripen, and this batch was picked at the very start of Autumn. This Tempranillo was matured in 2nd use French and American oak puncheons, before final blending and bottling in June 2023.