

Sanguine Estate Heathcote 2006 Tempranillo Report



Vineyard and Winemaking Report

Overall 2006 was one of our best vintages to date with a long, warm summer providing ideal ripening condition of all grape varieties. However, poor fruit set for the Tempranillo severely restricted yields and promoted us to search the Heathcote region for a suitable source of good quality Tempranillo fruit. This purchase of hand-picked fruit has, we are pleased to report, added to the complexity and quality of our 2006 Tempranillo and provided more wine to sell.

The Tempranillo grapes from both blocks were hand-picked, gently de-stemmed and partly crushed, then transferred by gravity to a small open top fermenter where the grape must underwent natural fermentation and regular hand-plunging to optimize flavour extraction. The wine was racked directly to a combination of new and near new French oak barriques and a small portion of Hungarian oak. The wine matured for 16 months in oak and was bottled without fining or filtering.

Tasting Notes

The wine when bottled displayed a nice harmony of flavours, balancing black cherry and red berry fruits with a savoury undertone and a spicy finish. The oak is subtle and well-integrated, while the palate is rich and long, supported by fine grained tannins with flavours of dark cherry and spice.

The Sanguine Estate Heathcote 2006 Tempranillo is exclusive to mailing-list customers from October 2007.



Best Awards and Reviews To Date

At time of publication, reviews are pending for this particular release. However, its predecessor the 2005 Heathcote Tempranillo was awarded 91/100 and 🍷🍷🍷🍷 by James Halliday in his 2008 Australian Wine Companion and consequently sold out. Needless to say, we are very excited about this new vintage.