



ROSS
BAROSSA

2009 BAROSSA TEMPRANILLO

100% Barossa Valley Tempranillo

Vintage/Vineyard:

The 2009 Vintage contained an eight day Heatwave in February, before turning cooler for the remainder of the season, allowing even ripening throughout the vineyard. All of the grapes for this wine were harvested before this heat wave and hence retained good natural acidity and developed intense colour. All sections of the vineyard were machine harvested in the cool of the morning to retain freshness in the fruit. The grapes for this wine are sourced from the Ross Family's vineyard in the Foothills just outside the township of Lyndoch.

Winemaking:

The grapes are harvested early in the season to retain the fresh fruit characters and are brought into the winery where they are crushed directly into open top fermenters to which the yeast is added immediately to start the fermentation and remove the chance of any spoilage occurring. The subsequent day, and for a period of 6-8 days following, the fermenting must is hand 'pumped-over' twice a day for varying intervals depending on the extraction of colour and tanning being sought. Just before the wines are considered to be 'dry' the wine is then drained and the skins and pressed in our Air bag Press, which is gentle on the skins resulting in more softer and silkier tannin extraction. The pressing fraction is combined to the drained portion and then transferred into seasoned French oak barrels for maturation. Over the next 9 to 12 months of evolution the wine is raked twice and topped at regular intervals. When the wine is considered to have the optimum balance between fruit and oak integration each barrel is then evaluated and the final blend assembled. The blend receives a polishing filtration and then is bottled on the Winery's own bottling line.

Tasting Evaluation:

The Ross Wines Barossa Tempranillo is crafted to create a seamless wine that is fresh and lively, yet approachable. The nose displays lifted red berry fruits, cherries and blueberries with subtle undertones of savoury spice and mint. The tannins are soft and minerally, which support the briary fruit and gamey characters before a savoury finish that make this a perfect food companion wine. The Seasoned French oak support the fruit and adds subtle spice. A great all year choice.

Analysis Post Bottling:

F/T SO₂: 39/155 ppm
pH: 3.58
Acid: 6.7 g/L
Residual Sugar: 0.50 g/L
Alcohol: 13.8 %



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Barossa Valley Way, PO Box 420, LYNDPOCH, SA, 5351

P: 08 8524 4033 F: 08 8524 4533 W: rosswines.com E: sales@rosswines.com