



# RUSTY MUTT

## RUSTY MUTT CONEJO JOVEN TEMPRANILLO

McLaren Vale / 2018

### COLOUR

Dark ruby/violet with youthful purple hues.

### NOSE

Dark cherries slowly reveal themselves after opening, and savoury meats, spices and plums begin to open up with time in the glass.

### PALATE

The palate delivers a terrific mix of fleshy red fruits, sour cherry, pomegranate juice and bramble berry acidity.

### WINEMAKING

Fruit was picked from a single vineyard. After hand plunging and fermentation, the wine was basket pressed and transferred to five-year-old American oak puncheons for 12 months maturation.

### FOOD PAIRING

Enjoy with Spanish omelettes and chorizo, charcuterie – particularly cured pork, meaty tapas, pizza with olive, tomato and prosciutto.

### VINTAGE REPORT

Vintage 2018 began with a good winter and early spring rainfall preparing the vines for the summer ahead. In late spring the weather began to warm up and flowering conditions were mild and dry, but later than most years. The summer months were warm and dry with temperatures ideal for steady ripening and flavour development. Yields were moderate, producing wines of great colour, flavour and intensity.

### QUICK NOTES

#### REGION

McLaren Vale, South Australia

#### GRAPE VARIETY

100% Tempranillo

#### WINEMAKER

Scott Heidrich

#### ALCOHOL / VOLUME

13.5 %

#### TITRATABLE ACIDITY

6.62 g/L

#### P.H

3.44

#### CELLAR POTENTIAL

Now – 8 years

#### OAK

5-year-old American Oak Puncheons



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