

KOOMILYA

"These wines have strength, intensity, and glorious grape tannins, which wind the palate together, almost like a double helix. The complex structure pulls you straight through. They illustrate what I'm hoping modern McLaren Vale wine will be, which harks back to a tradition of what it looked like in the 1960s, without all the artifice of winemaking. Above all, these wines look and taste, Koomilya". -Stephen Pannell

2019 TEMPRANILLO TOURIGA

PLACE: At the end of Amery Road sits a beautiful 32-hectare property, established in the mid-to-late 19th century. The vineyards in this area are surrounded by native bush, an important factor in moderating the climate. Home to an ancient soil type, this property offers a unique geological and viticultural footprint.

VINTAGE: A winemaker's vintage with every scrap of experience tested and measured. Lower than average winter rainfall set up for a dry growing season, resulting in dramatically reduced yields.



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VITICULTURE and WINEMAKING: Upon purchasing the vineyard in 2012, I saw it as an ideal place to create a blend that included varieties that, I believe, will see McLaren Vale into the future. The blend under the purple cap has changed from vintage to vintage and may change again, but this blend feels right and tastes unmistakably Koomilya.

Both varieties were hand-picked on 28th February, gently crushed and co-fermented with no additions or adjustment. Pressed after 15 days on skins, settled in tank for 14 days and transferred to French oak vats and puncheons for malolactic fermentation. Then transferred to large oak vats for maturation and bottled without fining on 28th July 2020. Matured in bottle for three years before release.

FLAVOUR PROFILE: Aromas of blackberry, fruits of the forest, briar, iodine, cinnamon, clove, violets and split red wood lead the rush of flavours on to the palate, adding black cherry, satsuma plum, cherry blossom, allspice and fresh bay leaves.

STRUCTURE & TEXTURE: A depth of flavour intertwined with supple tannins. A slick entry opens out to an expansive back palate with filigreed and pretty edges. The medium weight carries intensity through the middle of the palate and chases orange rind and cardamom through to the energetic finish.

WINE ANALYSIS: Alcohol 14% | pH 3.54 | Total acidity 6.3

CELLARING: An intentionally delayed release makes for perfect drinking now but will only develop greater complexity with time in a cool cellar.