



STANTON & KILLEEN
WINEMAKERS SINCE 1875

STANTON & KILLEEN WINES

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RESERVE TEMPRANILLO

Variety:

100% Tempranillo, also known as Tinta Roriz.

Vintage:

2016.

Appearance:

Deep, dark garnet in colour.

Aroma:

Appealing aromas of rosemary, sage and black cherry.

Palate:

The palate is very savoury, reminiscent of caramelised roast pan jus. Notes of plums, wild brambles and persistent tannins are balanced by a refreshing acidity, firm structure and lingering finish.

Food pairing:

Roast lamb with a rosemary and red wine jus or a grilled vegetable stack flavoured with sage and caramelised onion.

Cellaring:

Cellar up to 2023.

Winemaking notes:

Rich and flavoursome parcels of Tempranillo were harvested mid season. Once crushed and moved to an open top fermenter, the free run juice was bled off for the 2016 Rosé which in turn concentrated the flavours and tannins of the Tempranillo. This increased extraction added complexity and a longer ferment of 7 days ensured optimal palate weight. Only French oak puncheons were used as the bigger size imparts less obvious oak. One and two year old (as opposed to new oak) was also chosen for this reason to let the palate stay fresh and balanced.

Specifications:

Size: 750mL Alc/Vol: 13% Titratable Acidity: 6.4 g/L pH: 4.08

“A few barrels destined for ‘The Prince Reserva’ were spirited away to make this complex and savoury wine with a palate rich in wild brambles, black cherry and rosemary. Persistent tannins and a refreshing acidity are supported by a firm structure.”

Natasha Killeen, Marketing & Communications