

Paracombe

2018 Tempranillo

Gold 2021 Adelaide Hills Wine Show

PARACOMBE



TASTING NOTES

Grown in Cudlee Creek on sloping red earth hills suited to this native Spanish variety.

Opulent deep purple colour with lifted aromas of cherry, blueberry, licorice and sweet spice. Enjoy generous fruit flavours and a deep silky palate. Superb concentration and purity with definitive tannins and flavour that lingers.

Ideal with cured meats and anti-pasta platters.

WINE INFORMATION

Vintage: 2018
Region: Adelaide Hills, South Australia
Variety: Tempranillo
Vineyard: Single Vineyard, harvested exclusively from the Horner family vineyard at Cudlee Creek
Harvest: 9th April 2018
Vinification: Open tank fermentation with hand plunging
Oak: 18 months in French Oak Barriques & Hogsheads
Maturation: Bottled and matured in winery estate underground cellars prior to release
Alc: 14.2%
Case: 12 x 750ml
Production: 604 dozen produced
Ageing: Up to 10 Years
Award History: 2018: 90 Points The Real Review, Highly reviewed by Max Allen, Australian Financial Review
2017 Vintage – 91 Points Halliday Wine Companion 2020,
90 Points Campbell Mattinson The Wine Front
2014 Vintage – 93 Points Halliday Wine Companion 2018
2013 Vintage – 93 Points Rob Geddes MW



Paracombe – Award Winning, Family Owned Ecologically Crafted Australian Wine

www.paracombewines.com.au