



PINDARIE

Barossa Valley

2023 TSS Tempranillo Sangiovese Shiraz blend



Grape Varieties: 70% Tempranillo 25% Sangiovese 5% Shiraz
Region: Barossa Valley (Estate Grown).

Winemaking Notes:

Careful blending is at the core of this wine, but we harvest each component separately, starting with Tempranillo. We then vinify and mature every variety separately, using only aged French oak barrels to ensure harmony of tannin structure without too much oak presence. Our aim seeks to blend the perfume and spice of Tempranillo, the savoury zest with high acidity of Sangiovese, and the gentle power of Shiraz.

Picking Season: late February 2023

Cellaring: Not for long cellaring, best drank up to 5 years

Alcohol: 13%

Sugar Residual: 0.2 g/l (dry)

T.A. (Acidity): 5.5 g/l

Tasting Note:

Medium-bodied, perfumed on the nose and rewarding on the palate. The Tempranillo produced juicy Morello cherry fruit and the Sangiovese produced a wine of intense perfume with notable tannins, but Tempranillo is to the fore. A Mediterranean style wine with the three varieties working in harmony together. Delivering a delicious and consistent blend year in year out.

Food Pairing:

Great drinking all year round, especially with a platter of Spanish or Italian cured meats, good green olives, Manchego cheese and crusty bread.

Accolades:

Gold medal Barossa Wine Show 2024

Silver medal Melbourne Wine Show 2024

Silver medal Royal Queensland Wine Show 2024