

WOODFIRED

Woodfired wines are authentically Heathcote and perfectly crafted to accompany a chargrilled ribeye. Bold, brooding and delicious.



WOODFIRED HEATHCOTE TEMPRANILLO 2021

Vineyard

Vineyards from the northern section of Heathcote were selected, mainly from the Heathcote Ridge vineyard. The ancient red Cambrian soils are ideal for dark fruited, rich, grainy Tempranillo.

Tasting Note

Intense dark colour red with purple edge. Ripe dark cherry characters, cedarwood and coffee, soft mouth feel, savoury but delicious, authentic and rustic.

Suggested Cuisine

Chargrilled red chorizo and peppers (pimento), 3-4 month Manchego cheese – amazing.

Additional Information

Vegan, Vegetarian

Winemaking

Destemmed and fermented at 25-30°C over 10-20 days. Pressed and matured in vats and casks for 5 months. Racked and aerated regularly to soften the abundant grainy tannins. Vineyards carefully selected for a balance of fruit weight and ripeness.

Wine Analysis

Alc/Vol: 14.5%, pH: 3.65 Acidity: 5.60g/L

Cellaring

Lovely drinking now. Will age well and be even more complex and delicious over the next 2-4 years.

Winemaker

Jono Thompson