



2021 WHITE LABEL TIMBERVINES TEMPRANILLO GRACIANO SHIRAZ

Inspired by some of the great Spanish wines of Rioja, we planted Tempranillo and Graciano in 2010. We decided to plant them as field-blends along with Shiraz and pioneered this style of viticulture in the region. This means we grow them together in the vineyard and pick and vinify them as a single wine, not as individual varieties that we then blend back into the one wine. The Tempranillo provides the rich fruit profile, Graciano gives lifted floral notes and acidity and the Shiraz provides the tannin and extra structure which balances the wine.

Growing Season

With much welcomed spring rain in 2020 we saw excellent canopy balance through all vineyards for our 2021 vintage. With the crop levels being determined in a drought year we had the unique combination of low yields and extended ripening. This resulted in lightly framed wines with elegant and detailed fruit characters.

Vineyard

The grapes are from our Timbervines Vineyard planted to red volcanic soils and cover a tiny two hectares. The three varieties are inter planted as a Field Blend. The challenge when making wine from a field blend is that the different varieties ripen at different stages so the art of making good wine involves balancing these varying levels of ripeness. We enjoy the unpredictability of this and that the conditions of the vintage will dictate the style of wine each year.

Winemaking

All three varieties were harvested and fermented together under cool conditions using cultured aromatic yeast. After fermentation the wine was placed in a mixture of new and used French and American oak barriques and puncheons where it matured for twelve months prior to bottling.

Accolades

James Halliday 5 Star Winery 2009 - 2023

Tasting Notes

A truly unique co planted block of mostly Tempranillo, scattered with Graciano and Shiraz. All grapes are harvested and fermented together with the resultant wine being very much a sum of parts. Plump, red and blue fruited Tempranillo is framed by the tannins and structure of Shiraz and freshened with the brightly acidic and fragrant Graciano.

Wine Composition

pH	3.44
Titrateable Acidity	7.2g/L
Alcohol	13.5%
Residual Sugar	< 1g/L

Vine Age

17 years

Food Match

Duck and pork belly cassoulet, with creamy parmesan polenta

Cellaring Potential

10 + years

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