

# LOS HERMANOS

*The fruit for our classic Spanish styles is sourced from premium Victorian cool climate regions. Los Hermanos means 'the siblings' and what more appropriate way to celebrate Rollo and Zoe's influence in the family business. We realise it's a bit indulgent, but we have always loved Spain, especially its food and wine.*

## TEMPRANILLO 2022

### VINTAGE

Cool wet and often windy conditions in October and November 2021 resulted in a slower than usual early growth period with flowering being both late and less productive than average (and desired). By mid December the inclement weather gave way to ideal development and ripening conditions with the near perfect weather making for an excellent harvest for both whites and reds right across the Mornington Peninsula and Victoria.

### WINEMAKING

The grapes were hand harvested and destemmed to open fermenters where the fermentation process was allowed to commence spontaneously with indigenous yeast. In an effort to better express clean fruit characters the ferments were pumped over aeratively once per day and hand plunged twice a day. Once dry, the grapes were pressed to tank and then racked to older oak barriques and hogs head barrels for 5 months of maturation. The resulting wine was then assembled in tank and lightly filtered prior to bottling.



### TECHNICAL DATA

#### VITICULTURE

REGION *King Valley*

#### BOTTLED WINE

ALCOHOL 14.5%  
ACIDITY 6.2 g/L  
PH 3.65  
RESIDUAL SUGAR *Dry*  
MALOLACTIC 100%

*No animal products were used in the production of this wine.*

### TASTING NOTES

**NOSE** *Characters of plums, cherries and spice fill the nose.*

**PALATE** *A firm dry palate of blackberries and dark chocolate.*

**DRINK WITH** *Beef burritos/tacos, lasagna, cajun barbecued chicken, lamb tagine.*

**CELLARING** *Best enjoyed young and fresh but will drink well over 5 years.*