

# 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.*

## HOMENAJE 2024

Paying homage to a classic Catalonian red blend this wine spans a spectrum of characters with the result being far greater than the sum of its parts. With cool climate influences at the core of all three components, the Garnacha and Mataro provide spice and elegance, while the Tempranillo brings rich berry fruit characters and strong savoury tannins. Juicy natural acidity helps to lift and lengthen the palate while the absence of new oak during the ageing process ensures the wine displays a sense of place rather than winemaker influence.

### VINTAGE

As has become the norm in Victoria, the 2024 ripening season brought a mix of challenging weather. A calm spring gave way to cool, wet, and windy conditions during flowering, significantly reducing yields—some vineyards producing just half of a typical crop. Despite ongoing rain, harvest conditions were generally favourable, and the low yields have resulted in high-quality fruit.

### WINEMAKING

Each parcel was de-stemmed into small open fermenters, where wild yeast began fermentation. Hand plunging three times daily enhanced flavour and tannin extraction, with ferments peaking at 33°C. Once dry, the grapes were pressed, settled for 48 hours, and racked into third-use barriques. After 10 months of separate ageing, the varieties were blended in February 2025, lightly filtered and bottled without fining.



## TECHNICAL DATA

### VITICULTURE

REGION	Heathcote
VARIETIES	50% Tempranillo, 25% Grenache, 25% Mataro

### BOTTLED WINE

ALCOHOL	14%
ACIDITY	6.3
PH	3.58
RESIDUAL SUGAR	<1.0
MALOLACTIC	100%

## TASTING NOTES

**NOSE** Aromas of spice, plums and cherries on the nose.

**PALATE** Rich berry fruit characterists & savoury tannins on the palate.

**DRINK WITH** Chorizo & bean stew, chilli con carne, braised lamb with prunes.

**CELLARING** Drink now or over next 8 years.