

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.

2021 HOMENAJE

TEMPRANILLO, MATARO & GARNACHA

VINTAGE

A cool summer with above average rainfall initially gave cause for concern with disease pressure being at its highest in many years. However, through rigorous canopy management and excellent vine health we managed to avoid any botrytis & mildew outbreaks. The moderate weather conditions also allowed for a prolonged ripening season with most reds developing amazing structure & depth of colour, while the whites retained vibrant acidity and an elegance that will provide age-ability for many years to come. With yields being adequate if not bountiful this is certainly a year to remember! .

VITICULTURE

Victorian blend:: Tempranillo from King Valley. Mataro & Garnacha from Heathcote

WINEMAKING

Each parcel of grapes was immediately de-stemmed to small open fermenters upon arrival at the winery where they were allowed to warm and spontaneously commence fermentation with natural or 'wild' yeast. The individual fermenters were macerated by hand three times daily to help with flavour and tannin extraction. After ensuring a maximum temperature of 33°C was achieved during the peak of ferment, the grapes were pressed at dryness before being settled for 48hrs and racked to 3rd use barriques. Kept separate for the duration of their 15 month ageing period, the final blending of the three individual varieties took place in June 2022 before a light filtration and bottling. Fining agents were not used during the production of this wine.

TECHNICAL DATA

ALCOHOL	14 %	ACIDITY	5.8 g/L
PH	3.62 g/L	RESIDUAL SUGAR	Nil
OAK HANDLING	14 months (barriques)	MALOLACTIC	100%

THERE ARE NO ANIMAL PRODUCTS USED IN THE MAKING OF THIS WINE

NOSE

Spice, plums and cherries

PALATE

Rich berry fruit characters and savoury tannins

DRINK WITH

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

CELLARING

Drink now or over the next 5 years.

