



PRODUCER PROFILE

Estate owned by: Hill-Smith Family
Winemaker: Sam Wigan
Estate founded: 2008
Region: Barossa Valley
Country: Australia

Running With Bulls Tempranillo 2016

WINE DESCRIPTION

Running With Bulls is leading the rush of Mediterranean varieties, making exciting wines in South Australia's unique soil and climate. The varieties of Garnacha, Verdejo and Tempranillo have a natural affinity with the Barossa Region, where the ideal climate helps to showcase the stylish and juicy fruit flavours they are renowned for. The results are the Australian interpretation of the native styles of the Mediterranean, expressing individual regional characters. Running With Bulls is driven by the Mediterranean ethos for pairing flavourful wine, flavoursome food and fabulous friends.

ABOUT THE VINEYARD

The Running with Bulls Tempranillo is sourced from multiple growers in the western ranges, across the valley floor and into the Penrice region of the Barossa. This provides a great collection of aroma and flavor profiles to make an interesting and varietal Barossa Tempranillo. A warm and dry spring started the growing season off early. This weather continued into summer until the end of January when an inch of rain fell. The rain was welcome and gave the vines the drink they needed to finish ripening the grapes. The warm days during summer and autumn were mediated by cool nights, leading to immaculate fruit flavours and ripe tannins.

WINE PRODUCTION

Fermentation with yeasts indigenous to the vineyards was followed by malolactic fermentation and maturation in new and mature oak barrels. Our aim has been to showcase the stylish fruit flavours and lovely tannins of Tempranillo, and for the oak to only have a very subtle influence. Matured for 7 months in new and mature Hungarian oak barrels

TASTING NOTES

Crimson in colour, the bouquet opens with black cherry, cola and lavender supported by notes of chocolate and black pepper. The velvet like palate has fleshy boysenberry and spice, followed by plush powdery tannins.

FOOD PAIRING

Enjoy with smoky chilli chicken with barbecued corn and crushed avocado tacos or garlic and thyme roasted mushrooms on sourdough.

VINEYARD & PRODUCTION INFO

Vineyard name:	Multiple Vineyards
Soil composition:	Barossa Vineyards
Elevation:	300-1,200 feet
Certifying organizations:	ISO14001; Entwine Australia
Sustainability certification:	EPA Accredited Sustainability Licence

WINEMAKING & AGING

Varietal composition:	100% Tempranillo
Prefermentation technique:	1-3 days on skins pre fermentation before wild yeast start to ferment
Fermentation container:	Stainless steel tanks
Malolactic fermentation:	Yes
Fining agent:	Vegan
Type of aging container:	Barrels
Type of oak:	Hungarian
Length of aging before bottling:	7 months

ANALYTICAL DATA

Alcohol:	13.5 %
pH level:	3.8
Residual sugar:	0.4 g/L
Acidity:	5.2 g/L

