



BROWN BROTHERS MILAWA VINEYARD Tasting Notes

2019 Brown Brothers Origins Series Tempranillo

Release date – 17/08/2020

The Wine

Tempranillo is an innovative varietal for Brown Brothers that is now released nationally due to its great success at Cellar Door. The wine has been developed in the Brown Brothers “Kindergarten Winery” - a mini winery focused on trialling small batches of new varieties and different wine making techniques. This vintage shows a vibrant purple colour with red berries and spices on the nose. It is medium bodied and soft on the palate. Perfect for drinking over the next three years.

The Grape Variety

Tempranillo is said to be Spain’s answer to cabernet sauvignon. It’s the variety that puts the spine into a high proportion of Spain’s most respected red wines. Its grapes are thick skinned and capable of making deep coloured, long lasting wines. Being an early ripening variety has no doubt given it an added edge and ability to thrive in the often harsh climate that predominates in the higher altitude areas.

Technical Description

The Tempranillo grapes used to make this wine were grown at our own Heathcote and Banksdale vineyards. The fruit was harvested through the middle part of March at baumé levels ranging from 13.0 to 15.0. To enhance the freshness and fruit driven flavours this wine did not see any oak influence. It was bottled with an alcohol of 14%, a pH of 3.4, and an acid level of 6.0 g/L.

Serving Suggestions

In Spain, wine and food are taken seriously and this Spanish varietal will make the perfect match for a wide array of traditional Spanish dishes such as paella and tapas, as well as some classic Australian meals. The 2019 Tempranillo is also a great match with spicy salami pizza topped with capsicum, capers, olives and cheese.

Related Wines

Tempranillo and Graciano

