



"Where the 'Rivah' flows..."



# 2021 RIVAH TEMPRANILLO

**RANGE:** Rivah

**REGION:** Sunraysia

**TASTING NOTE:** The Rivah Tempranillo shows the vibrant red colour for which the variety is known. The aromas start with maraschino cherry and spicy fruits and opens out with a distinctive fragrance and spicy fruits. This wine fills the palate with fresh juicy berries and sweet fruit flavours, which are balanced with gentle tannins and complex herbal flavours.

**VINIFICATION:** The Tempranillo grapes were harvested at optimal maturity to give ideal balance between depth of flavour and palate structure. Grapes were crushed to fermenters where air was used to gently mix the cap during fermentation. This helps maintain softness while achieving desired extraction. A small amount of oak was used to help stabilise colour and add extra depth. After six days on skins the wine was drained and skins transferred to a membrane press for gentle pressing.

The wine then went through malo-lactic fermentation and once complete was held in storage for eight months. Small additions of tannin were made to increase palate weight, without detracting from the vibrant berry fruit characters Tempranillo exhibits. In addition the wine was left on light lees for several months to help increase complexity and depth.

Prior to bottling the wine was given a light fining to achieve the desired softness and balance.

## **WINE SPECIFICATION:**

**Alc:** 12.5%

**TA:** 6.0g/L

**pH:** 3.38

**RRP:** \$19.95

**Vegan Friendly**

**Website:** [www.gillstate.com.au](http://www.gillstate.com.au)

**Address:** 1596 Kulkyne Way, Iraak VIC 3494

**Phone:** (03) 5029 2099

**f** @gillstatewines **@gill\_estate**

**LIQUOR LICENCE:** 32800529