

WILD OATS



2008 TEMPRANILLO

Varietals: 100% Tempranillo
Region: King Valley, Victoria

Like Bob Oatley's yacht, Wild Oats wines are a modern take on a time-honoured tradition – fine wines made from traditional grape varieties in a contemporary style. They're enjoyed at parties, bars, restaurants and some of the most discerning social scenes by those who love vibrant, easy to drink wines that will impress family and friends.

Refined in structure and texture, detailed and generous in personality, and served in the slickest of bright, fashionable packaging – Wild Oats wines set the scene for every enjoyable occasion

For many years Spain's most important premium red grape, Tempranillo has only recently been discovered by Australian winemakers. The vines love our warm, dry climate and the wines they produce are ideal for our outdoor lifestyle.

There are essentially two distinct styles of Tempranillo wines – Wild Oats is of the elegant, silky, fruit-driven mould rather than a turbo-charged full-bodied example.

This wine is fuller-flavoured than a pinot noir and not as heavy as shiraz – it's silky smooth, with delicious cherry-spice fruits, and a bright, crunchy vitality. Enjoy slightly chilled with grilled rosemary lamb, garlicky olives or marinated mushrooms.

Winemaking notes:

With the goal of making a soft, fruit-driven wine in the new Spanish style, the grapes were crushed into traditional 'Potter' vessels and fermented at cooler temperatures to retain the variety's characteristic aromatics. Care was taken to extract the right amount of tannin and the wine was matured in 2-4 year old French oak for 12 months prior to final barrel selection, blending and bottling.

Vital Statistics:

Alc/vol: 13.9%
RS: 0.39 g/L
pH: 3.69
TA: 6.76 g/L
Closure: Stelvin Lux + screw cap

ROBERT OATLEY
VINEYARDS