



The timing of the first full moon in the Barossa Valley each harvest typically lines up with the Tempranillo harvest of the Light Pass Vineyard. This harvest moon wine is our offering to Selene, the Greek Goddess of the moon, the celestial-beauty that resembles fertility and productivity.

2013 SELENE Barossa Valley Tempranillo

Wine Description

Deep ruby red colour with intense dark cherry and plum aromatics that are complemented with complex dried herb and spice aromatics. On the palate a fleshy black-fruit core is surrounded by a layered line of textural savoury tannins.

Winemaking

The Tempranillo is grown in the Light Pass sub-region of the Barossa Valley, which is classic red soil over limestone, and sits high on the eastern edge of the Valley. Likely, the oldest planting of Tempranillo in the region, planted in 1999 and is managed with low-input sustainable viticultural practices.

The fruit was handpicked, destemmed and fermented in a mix of small fermenters, both stainless steel and oak. Extended skin contact pre and post fermentation together with daily hand plunging was utilised to assist in retaining fruit character and building tannin structure.

The ferments were pressed to a mix of new and seasoned 500 litres French oak vessels. Matured undisturbed for 30 months, then naturally clarified and bottled with minimal filtration.

Vineyard | Region

Tempranillo | Light Pass, Barossa Valley.

Harvest Date

13th February 2013

Yield

Tempranillo 1.75 - 2.25 t/acre

Wine Details

Alcohol: 13.5%

pH: 3.87

Total Acidity: 6.1 g/l

Tempranillo 100%

Residual Sugar: NIL

Production: 280 doz

Cellaring Potential

Optimum year 2020