



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-body beauty that resembles fertility and productivity.

2012 SELENE Barossa Valley Tempranillo

Wine Description

Deep ruby red colour with intense dark cherry and plum aromatics that are complimented with complex dried herb and spice aromatics. On the palate a fleshy fruit core of plum is supported by nuances of chocolate and savoury herb. Velvety tannins persist the length of the palate.

Winemaking

This wine is a blend of 2 blocks of Tempranillo 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.

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 plunging was utilised to assist in the development of tannin structure, brooding fruit characters and length of palate

The ferments were pressed to a mix of new and season French oak of various sizes from 300L to 900L. Matured for 20 months, then naturally clarified, lightly fined and bottled with minimal filtration.

Vineyard | Region

Tempranillo | Light Pass sub-region x 2 blocks, Barossa Valley

Harvest Dates

23-24th February 2012

Yield

Tempranillo 1.75 - 2.25 t/acre

Wine Details

Alcohol: 14.5%

pH: 3.75

Total Acidity: 7.0 g/l

Tempranillo 100%

Residual Sugar: NIL

Production: 280 doz

Cellaring Potential

Optimum year 2018