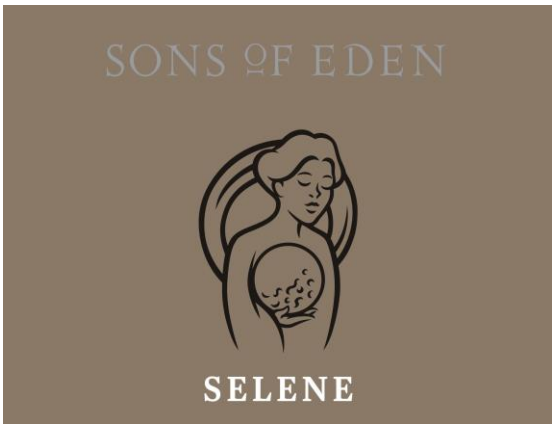

The timing of the first full moon in the Barossa Valley each harvest typically lines up with the Tempranillo harvest of the Light Pass Vineyard. This harvest moon wine is our offering to Selene, the Greek Goddess of the moon, the celestial-beauty that resembles fertility and productivity.

2017 SELENE Barossa Valley Tempranillo

Wine Description
Inspired by the Spanish Gran Reserva style, this wine is deep ruby red in colour with intense dark cherry and smoked plum aromatics, all hinged around a complex rack of dried herbs. On the palate a fleshy black-fruit core is surrounded by a layered line of textural savoury tannins. A wine which has matured for 3 years in barrel and then 2 years in bottle before release, will continue to mature well for many more years to come.

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 hand-harvested, destemmed and fermented in both open-topped stainless steel fermenters and a 900 litre closed oak-cask. Extended skin contact pre and post fermentation together with daily hand plunging was utilised to gently extact colour and tannin.
After 30 days on skins the ferments were pressed to a mix of new and seasoned 500 litres French oak Puncheons for maturation. Inspired by the Spanish Gran-Reserva style we matured the wine undisturbed for 30 months, then naturally clarified and bottled without filtration.

Vineyard | Region
Tempranillo | Light Pass, Barossa Valley.

Harvest Date
5th March 2017

Yield
Tempranillo 2.25 t/acre

Wine Details

Alcohol: 14.5%	Tempranillo 100%
pH: 3.75	Residual Sugar: NIL
Total Acidity: 5.7 g/l	Production: 300 doz

Cellaring Potential
Optimum year 2027