

2021 Farmer & The Scientist Heathcote Tempranillo



The intense, spicy red fruits, plum and anise are appealing and typical of tempranillo. Skilled tannin management has helped create a wine with a pleasantly firm, fine structure that balances the generous fruit. Although enjoyable now with red meats, this wine can be confidently cellared for 5+ years. Great value. (\$28.00)

<https://www.farmerandthescientist.com/shop/2021-tempranillo/>

Whole-berry fermentation. French oak maturation. Shiraz (9.0%) blended into the tempranillo.

From grapes grown in the Mount Camel sub-region of the Heathcote wine district.