



<b>Winery:</b>	<b>CASCABEL</b>	
<b>Name:</b>	<b>JOVEN</b>	
<b>Variety and Vintage:</b>	<b>TEMPRANILLO 2009</b>	
<b>Tasting notes:</b>		
<p>This wine is made using a combination of fruit from our young and old Tempranillo vines. The grapes are picked slightly earlier, with the intention of retaining fresher flavours and higher acid, while avoiding harsh tannins. Tempranillo makes a delicious wine when young. With little oak influence, the wine retains the fresh character that exudes from this variety in the year of vintage.</p> <p>Colour: radiant ruby, with a young purple hint.          Nose: fresh raspberries and strawberries, and a touch of forest fruit.          Palate: juicy black cherry compote, with well structured tannin and a firm and balanced acidity.</p>		
<b>Food accompaniments:</b>		
Scrambled eggs with Broad Beans, Baked Red Mullet, Veal and Ham in Skewers.		
<b>Alcohol:</b>	14.0 %	
<b>Yield (tonnes per hectare):</b>	2.0 t	
<b>Cases produced:</b>	280 dozen.	
<b>Appellation:</b>	McLaren Vale (South Australia).	
<b>Filtration and fining:</b>	None.	
<b>Varietal composition:</b>	100% Tempranillo.	
<b>Wood treatment:</b>	2 and 3 year old French oak Puncheons (500 l).	
<b>Length of barrel maturation:</b>	3 months.	
<b>Viticultural notes:</b>		
<p>Our vineyard, Viña Cascabel, is only 3 km from the sea, at the Southern end of McLaren Vale in South Australia. Strong winds from the hills behind us appear almost every afternoon during Spring and Summer; they minimize diseases and cool us at night.</p> <p>The vineyard is dry grown, on a Stony Loam soil, which is very well drained. It has reddish gravelly clay with plenty of medium size stones throughout.</p> <p>The trellis system is low (with the traditional single wire) and vines are spur pruned (by hand), to allow good airflow while reducing the need for spraying (only powder sulphur is needed, sporadically, for the prevention of Powdery Mildew). The vineyard is well established and in balance, cropping between 2.2 to 4.5 tonnes per hectare.</p>		
<b>Winemaker's notes:</b>		
<p>The grapes are from our dry grown vineyard and were all hand picked at 13.7° Bè in early March 2009.</p> <p>The two batches of Tempranillo grapes were fermented separately, in 1.5 ton stainless steel open fermenters, with some whole bunches and regular hand plunging.</p> <p>The ferment was allowed to reach up to 27° C.</p> <p>Macerated on skins occurred for just over a week after fermentation.</p> <p>Basket pressing was carried out straight into a tank and the pressings were transferred to barrel where malolactic fermentation occurred spontaneously.</p> <p>The separate wines were removed from barrel after 3 months, blended and allowed to settle in tank naturally.</p> <p>Bottling, in September 2009, was by gravity filling to screw cap closures, followed by labeled and packing, with all steps carried out by us with our own equipment. We consider this essential to give each wine individuality and to keep full control over the quality.</p>		