



<b>Winery:</b>	<b>CASCABEL</b>	
<b>Name:</b>	<b>JOVEN</b>	
<b>Variety and Vintage:</b>	<b>TEMPRANILLO 2010</b>	
<b>Tasting notes:</b>		
<p>This wine is made from our younger 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: ripe nose of earthy red berry and floral notes.          Palate: fresh, round and already accessible tannins, that culminates in an explosion of red fruits.</p>		
<b>Food accompaniments:</b>		
Velvety Lentil Soup, Marinated Swordfish, Baked Ham.		
<b>Alcohol:</b> 14 %		
<b>Yield (tonnes per hectare):</b> 3.3 t		
<b>Cases produced:</b> 450 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).</p> <p>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 vineyard and were all hand picked at 13.6° Bè in late February 2010.</p> <p>Fermented in a 3 ton stainless steel tank, with some whole bunches.</p> <p>The ferment was allowed to reach up to 26° C.</p> <p>Macerated on skins occurred for just over a week after fermentation.</p> <p>Pressed straight into a tank and then transferred to barrel where malolactic fermentation occurred spontaneously.</p> <p>Removed from barrel after 3 months, blended and allowed to settle in tank naturally.</p> <p>Bottling, in July 2010, 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>		