



Jack Of All Trades

2009 McLAREN VALE TEMPRANILLO CHARDONNAY

A somewhat different style of wine to those currently available in Australia; much more so European in style, sitting somewhere between a Rose and a dry red, making it similar to a Chianti or Beaujolais, but still different.

The colour is a transparent deep purple red with bright red highlights. Aromas of fresh cherries, raspberries and floral Turkish delight dominate and the palate offers more of the vibrant fresh cherry characters. The Chardonnay (14%) tends to fill out the palate, adds stone fruit flavours to the cherries and berries of the Tempranillo and has a softening affect overall (86%).

Fine grained chalky tannins give structure, adding to the food friendly nature of the wine, making it a great match with an antipasto platter of cured Mediterranean hams including prosciutto and pancetta, along with salamis, marinated vegetables and a range of cheeses. Well-made pizzas and tomato-based pasta dishes also tend to go hand in hand with this wine.

With only 12% alcohol it's lighter than many other reds and takes well to being chilled in a bucket of ice on warmer days.

Alc: 12.0%
pH: 3.45
TA: 6.40 g/L



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