

The serious stuff:

The Tempranillo & Viognier were grown at 220m altitude on north facing slopes of the Ferguson Valley in the Geographe region in South Western Australia.

Picked on March 10th & 11th 2015 at ~ 14 Baumé.

Fermentation was in conventional small open stainless steel vessels with regular pump over, followed by 18 months maturation in 25% new and 75% & older French oak hogsheads.

A 2% highlight addition of lees worked, barrel matured Viognier adding aromatics, texture and polish was added prior to bottling on 11th December.

Composition:	Tempranillo 98%, Viognier 2%
Harvest:	March 2015
Maturation:	18 months in French oak
Bottled:	December 2016
Alcohol:	14.5% vol
pH:	3.48
TA:	5.88 g/L
VA:	0.46 g/L
RS:	0.53 g/L



But, what does it taste like?

The Gringo with the dry wit and brooding stare flirting openly with a splash of sexy Viognier; the life of the party.

Rusty on one side, shiny on the flip side.

Tune into Plan B TV!



www.planbwines.com


PLAN B
Free Range Wines