

# ROSS HILL

## Monocle Tempranillo 2022

VINTAGE CONDITIONS: A later and cooler vintage than average with extended hangtime, resulting in fresh natural acid and intense fruit flavours.

VINEYARD: Orange District

VARIETAL: Tempranillo

WINE ANALYSIS: 13.4% v/v, pH 3.57, TA 5.7g/L

MATURATION: 10 months in neutral French oak

COLOUR: Deep and dark red with purple tint

NOSE: Vibrant aromas of black cherry and vanilla beans followed by hints of clove.

PALATE: Structured tannins provide a textural palate with flavours of dark chocolate, herbs and spice.

CELLAR: Drink now to 5 years



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