

ROSS HILL

Monocle Tempranillo 2023

VINTAGE CONDITIONS: Abundant rain and cooler temperatures in winter led to a late start to the growing season. Through spring and summer, the vines experienced cooler temperatures and wetter soils, meaning the vines could take their time to ripen the fruit. The final ripening happened in cool, dry conditions, ideal for flavour, acid and tannin development.

VINEYARD: Orange District

VARIETAL: Tempranillo

WINE ANALYSIS: 13.0% v/v, pH 3.44, TA 6.5g/L

MATURATION: 15 months in mostly neutral French oak

COLOUR: Deep and dark red with purple tint

NOSE: Vibrant aromas of dried cherries and blackberry followed by hints of cardamom and black pepper.

PALATE: Structured tannins provide a textual palate with flavours of raspberry, prune and fig.

CELLAR: Drink now to 5 years



ROSS HILL WINES

Phone: 02 6365 3223

Email: admin@rosshillwines.com.au

Address: 134 Wallace Lane, Orange NSW 2800

Website: www.rosshillwines.com.au



**Carbon
Neutral**
PRODUCT