



Somerled 2012 Picnic Races Red

100% Tempranillo from McLaren Vale

The philosophy of our Picnic Races Red is for it to be a supple mature wine with plenty of time in barrel, not to be too big and rich, and to be interesting. And we've always said it won't necessarily be from the same grape variety. Well this one certainly isn't. We've gone from the quintessentially French Bordeaux varieties, Cabernet Sauvignon and Cabernet Franc to the wonderful Spanish Rioja variety – Tempranillo.

I've felt for a while that our Australian versions of wines from this variety have been nice, but didn't have the complexity that comes from long aging in barrel – and this is what I love in a red. The wines of Rioja have it, with a stylish savoury dryness and great length. So that's where I'm heading with our Tempranillo.

The 2012 vintage was ideal, with great colour and flavours, just about everywhere in SA, and very notably in McLaren Vale. The fruit was harvested ripe, but with the grapes not being too high in sugar so that the resulting alcohol was quite modest – ca 13.5%.

Like our previous Picnic Races Reds, the wine was matured in well-used barrels (between 4-6 years old), so that we got the benefit of the wine being in them but without picking up massive amounts of oak aroma and flavor. It stayed in barrel until June this year – about 26 months in all!

And typical of Tempranillo, the young wines had great structure, with high soft tannins that made it so worthwhile giving them plenty of barrel time.



- Colour:** Deep without being black – bright and vibrant in the glass.
- Nose:** There's an immediate savoury lift to the nose that I think is very European (if I'm allowed to say that!!). There are hints of blackberry and other dark fruits.
- Palate:** Flavoursome and complex, with medium body and elegant rather than rich. There's the blackberry, a slight earthiness and a hint of marzipan, a very subtle touch of oak and some really nice lingering spice. Savoury all through. The soft tannins carry the flavours all the way.
- Potential:** Bottled in August 2014, the wine is settling down and may need a bit more time to really round out fully, but I'm very happy drinking it now! It will cellar very well, improving for at least 4-5 years, and going on nicely well after that.

Rob Moody