

Hand Crafted

by GEOFF HARDY

Tannat 2010

Originally from the foothills of the Pyrenees Mountains in south-western France, Tannat has a rich history dating back to the 17th century. Wines made from Tannat have high levels of procyanidins (antioxidants), that help repair cells of the coronary arteries, making this one of the healthiest drinks around.

A true expression of terroir, this wine does not disappoint with its array of blueberry, mulberry and purple fruit notes. A powerful full bodied wine with ardent structure and a lengthy finish. If that is not justification enough please refer back to the first paragraph to which we say: Keep 'em coming!!

This wine works exceptionally well with Argentinian grilled beef ribs.



Winemaking

Variety 100% Tannat

Region McLaren Vale

Winemaking:

Open fermenters , 10 days on skins
Hand plunged.
20% new French oak for 30 months

Alcohol: 14.51 vol %

Total acidity: 6.41 g/L

pH: 3.59

Residual sugar: 2.4g/L

Accolades

New Release



Sales and tastings at Pertaringa Cellar Door, 327 Hunt Road, McLaren Vale. Open 7days 11am—5pm

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