

Topper's Mountain

WINE OF NEW ENGLAND, AUSTRALIA



2013 wild ferment Tempranillo

Our vineyard

We are located near Tingha in northern NSW on the western edge of the New England Tablelands. Topper's Mountain vineyard is 10ha situated at an altitude of 900m on beautiful free draining deep, aged red basalt soils called Krasnozems, a degraded volcanic soil high with iron content. Specialising in alternate varieties, we have larger blocks of Tempranillo, Nebbiolo, Gewurztraminer, Petit Manseng, Tannat, Sauvignon Blanc, Chardonnay & Shiraz. We also have boutique areas of about 0.3ha of Pinot Noir plus smaller areas of five other varieties Pinotage, Viognier, Touriga Nacional, Tinta Cao and Barbera. The high altitude, cool climate and specific soil conditions produce grapes of super premium quality.

Tasting notes

Juicy, elegant and already quite approachable Tempranillo. Cherry cake, dark cherries, black berries underlined with a hint of mint and dash of cinnamon on the nose. High acidity gives the wine freshness and long finish which is balanced by ripe and smooth tannins. Sour and sweet on the palate with flavours of sour cherries in chocolate, black berries, black cherries and vanilla. Typical Tempranillo – smooth and quaffable yet serious and complex.

Alcohol: 14.0%
TA: 6.4 g/l
pH: 3.56
RS: 0.60 g/l

Cellaring: to 2024
Production: Very small - 2910 bottles produced

Harvest day & yield: 9th of April; 6.5t/ha
Winemaking: Spontaneous fermentation in old French barriques followed by 15 months maturation in oak. Additional 24 months of aging in a bottle before release.

Vigneron: Mark Kirkby
Winemaker: Mike Hayes



2010 bottleshot

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