



Elephant In The Room “Titanic” Tempranillo 2019

Grape Variety:	100% Tempranillo
Region:	South Australia & Barossa
Winemaker:	Corey Ryan
Closure:	Screwcap
Alcohol:	13%

Summary: The Elephant in the Room wines are proudly large in scale and expansive in flavour. Ignoring fashion and braving the scorn of “wine thought police”, Elephant in the Room was created to give consumers exactly what they want – full bodied and mouth-filling wines that deliver maximum pleasure. Sourced from low yielding vineyards in South Australia and partially matured in French Oak before final blending and bottling by Corey Ryan.

Winemaking: Sourced from a selection of mature, dry-grown vineyards in South Australia with a portion from the Barossa Valley . The fruit is partially hand-harvested before de-stemming and cool fermentation in small two tonne open fermenters with regular hand plunging. Matured in seasoned French oak (20% new French) for six months before bottling with minimal filtration and sulphur addition.

Vintage 2019: 2019 was challenging and hot in the South of Australia. The season started at a cracking pace with a hot and early summer that reduced yields. A dry winter was followed by a cool spring before a number of exceptionally hot days prior to vintage. Subsequently yields were down but the quality remained excellent.

Tasting Note: What a cracking debut for the Elephant family. A wonderfully aromatic and fragrant example of Australian Tempranillo that is juicy, soft and supple. It has vibrant aromas of red fruits with hints of textbook cola, anise and raspberry jam. As befitting Tempranillo, it has soft, supple tannins and low acid so it’s remarkably food friendly and delivers a mouthful of delicious vital fruit, a great depth of flavour and a satisfying finish. Try it with chargrilled Chorizo or an antipasto plate with Manchego and olives.

