



THEORY OF EVOLUTION Tempranillo 2020

Grape Variety:	100% Tempranillo
Region:	100% Limestone Coast
Winemaker:	Corey Ryan
Closure:	Screwcap
Alcohol:	13.5%



Summary: Inspired by humankind's evolution through thousands of years, The Theory of Evolution Wines embody the inevitable journey of wine lovers to enjoying the world's classic great varieties. Winemaker Corey Ryan has crafted each varietally expressive and well balanced wine from established low yielding vineyards to deliver quality and value that will appeal to all wine drinkers.

Vineyards: Sourced from established vineyards in the Padthaway district of the limestone coast. The sheltered aspect and consistent temperatures combine to ensure the retention of natural acidity in the elegant fruit harvested.

Winemaking: Partially hand harvested before de-stemming primarily in closed fermenters with pump overs with a portion of open fermenters. All components blended post fermentation before two thirds were matured in stainless steel and one third was matured in French oak for nine months months before bottling with minimal fining, filtration and sulphur addition.

Vintage 2020: 2020 had its challenges with a dry start and only a small portion of rain and with much of the country suffering drought conditions. The warm dry spell continued in December with some extreme hot temperature days recorded. Thankfully due to one of the coolest January's on record the vines were able to re-address the balance. It was a late ripening year and yields were down but despite the challenges it will be another excellent vintage across South Australia.

Tasting Note: Medium dark colour in the glass with vivid aromas of bright red berries and hints of smoky oak. The palate is soft and supple with a good deal of intensity showing ripe fruit vibrancy, mellow tannins and cleansing acidity. Good short term cellaring option or drink now Ideally with a charcuterie plate of your favourite smoked meats and cheeses.