



## RUSTY FIG WINES

Our vineyards are established near Bermagui on the far south coast of New South Wales.

As a wine region, the climate is relatively cool with daily northeasterly breezes in summer and a lengthy, warm autumn. We specialise in grape varieties used to make some of Spain's finest wines in similar climatic conditions. The vines are planted in sandy loam soil with a subsoil of decomposed granite, on north-east facing slopes. The site is dominated by Gulaga (called Mt Dromedary by Captain Cook). The Port Jackson or "Rusty" Fig grows on its slopes.

### 2009 TEMPRANILLO

Spain's greatest red wines are made from the tempranillo grape in Rioja. Rusty Fig's wine exhibits characteristics in keeping with our cool climate. It has a silky texture and soft tannins, with luscious red berry flavours, but a firm structure with a long finish. The colour is a vibrant, deep red.

Rusty Fig tempranillo is a pure varietal, hand-crafted from hand picked grapes from a single vineyard.

This wine is particularly well suited to grills or roasted red meats, as well as grilled vegetables. Try with traditional Spanish dishes, cured ham and stuffed peppers.

### VITICULTURE AND WINEMAKING

All vines are hand pruned to achieve optimal vine balance. The vineyard has ample irrigation water available in all seasons but it is used sparingly to promote the quality of the grapes. The 2008/09 growing season was highlighted by a couple of periods of extremely hot days which kept the tempranillo yield very low.

The grapes were crushed and gently pressed, placed in an open fermenter and hand plunged. Light exposure to French oak has produced a wine that will drink well within a few years of bottling.

Winemaker: Roger Harris, whose Brindabella Hills, Canberra District winery has a "five star" rating by James Halliday.

### VINTAGE INFORMATION

Vintage	2009
Region	Far South Coast NSW
Harvested	March 8, 2009
Alc/Vol	12.8%
Total Acid	7g/l
Residual sugar	nil
Production	71 dozen

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For more information visit <http://www.rustyfigwines.com.au>