

Tydsaam Tempranillo 2023



Tempel Wines, (Est. 1784) is a boutique winery on the banks of the bergriver in Paarl, South Africa.

All their wines are natural fermented and the vineyards are farmed as biological as possible. Total production of 50,000 bottles.

- **Tasting notes:**

It presents a medley of sweet and sour plums, dark dusty cherries and soft earthy floral notes. Medium-bodied, it offers a minerally intense palate with fresh, lively characteristics and a tannic edge, finishing with lingering spiciness marked by red cherry skin. “Tydsaam” means “Time together” and also “slowly, at ease”

- **Soil:**

Loam with river boulders

- **Vinification:**

Natural fermented in open concrete tanks. Manual punch downs during fermentation at 20-25 C. Matured in 300L French oak barrels (30% new barrels) for 12 months.

- **Origin:**

Vineyards are located in Wellington

Technical analysis:

Alc	14%
TA	5.4g/l
RS	2.4g/l
VA	0.52 mg/l
Free SO2	13 mg/L
pH	3,67

