

de iuliis



2023 LDR Vineyard Tempranillo

Region

Hunter Valley

- The Single Vineyard range reveals the unique character of the Hunter Valley's finest vineyards. Produced in small quantities and only in exceptional vintages, the wines are brought to life using modern viticultural and winemaking techniques.
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The Story

A small parcel of Tempranillo was transplanted on our Lovedale Road property from a friend's vineyard in 2018.

Transplanting is not common practice in viticulture, and certainly not the style of transplanting that involves the back of a ute and some precariously placed occy straps.

The Vineyard

There's only 0.4 ha so it's really small parcels of great fruit that has been planted.

Mike and Joss were told it would fail, but now we are harvesting sensational fruit that thrive from these monstrously tall vines each season.

And we certainly enjoy an opportunity to say 'I told you so!'.

The Wine

Handpicked and destemmed, this wine undergoes open fermentation with hand plunging for delicate extraction. The 2023 vintage is an absolute cracker. We've captured that classic Tempranillo energy—it's bursting with bright red fruits, hints of savoury spice, and a plush, juicy finish that makes it dangerously easy to drink.

The Vintage

Excellent growing conditions in 2023 led to healthy vines and good yields. Mike is seriously excited about all the 2023 vintage reds, and while we love seeing how wines age, we really enjoy the vibrancy this Tempranillo has as a young wine.

The vines are hardy and disease resistant, aligning with sustainable and responsible farming practices.

The Match

Fire up the slow cooker and let the rain drum on the roof. This 2023 Tempranillo is the ultimate autumn soulmate—its vibrant, juicy core cuts through the richness of a slow-cooked ragù, while those rustic tannins provide the perfect backbone for hearty fare.

Whether you're sharing a glass with good company or just your favourite soundtrack, it's comfort in a bottle.