TUSSOCK JUMPER WINES.com





>>>>>> Serve: 64°F - 18°C <<<<<<<<<

MY ROOTS

Everything starts in vineyards nestled in a majestic landscape of rich red soils under clear blue skies with an abundance of golden sunshine.

My grapes are picked at night to retain freshness. Then they are pressed off their skins six days later and allowed to go through the secondary, or malolactic, fermentation. I am the result of a long maturation with a combination of American and French oak.

APPELLATION

South Eastern Australia, Triangle Melbourne - Adelaide - Sydney

MY DIPLOMAS

Gold Medal China Wine & Spirits Awards 2018 Wine Enthusiast (USA): 85 points

> VIVINO ★ ★ ★ ★ 3.8/5

MY ANALYSIS

Alcohol: 14.5% Total acidity: 5.2g/L Residual sugar: 2.0g/L