SECKFORD AGENCIES

BREMERTON

TAMBLYN, BREMERTON

Vintage 2022



Tamblyn is named after the Willson family's ancestors who migrated to Australia from Cornwall.

TASTING NOTE

The Tamblyn blend expresses the characteristics of the different varietals, producing a complex flavour profile with a soft tannin finish; Cabernet Sauvignon provides the framework, Shiraz adds berry fruit weight, Malbec adds a perfumed lift and intense colour and the Merlot rounds out the palate. 43% Cabernet Sauvignon, 39% Shiraz, 12% Malbec and 6% Merlot.

VINIFICATION DETAILS

The components for Tamblyn were individually fermented in open top fermenters which allowed for optimal extraction of colour and flavour. The wine was matured in a combination of new and old French and American barrels for 18 months before blending and bottling.

AWARDS

Halliday: 90 pts

TECHNICAL ANALYSIS

Alcohol
14.5

pH	Acidity
3.47	6.6

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
Australia	Red Blend	Yes	75cl	Yes

Winemaker	Fining Agent	Closure	Region	Vegan
Rebecca Willson	None	Screw top	Langhorne Creek	Yes