

TAMBLYN, BREMERTON





#### TECHNICAL ANALYSIS

Alcohol	Residual sugar		
14.5	0.6		
рН	Acidity		
3.55	6.9		

## ATTRIBUTES

# 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. 49% Cabernet Sauvignon, 40% Shiraz, 6% Malbec and 5% 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

James Suckling: 90 pts Halliday: 90 pts

Origin	Variety	Malolactic Fermentation	Bottle Size	<b>V</b> egetarian
Australia	Red Blend	Yes	75cl	Yes
Winemaker	Fining Agent	Closure	Region	Vegan
Rebecca Willson		Screw top	Langhorne Creek	Yes



BREMERTON