

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 | V egetarian |
|-----------------|--------------|-------------------------|-----------------|--------------------|
| Australia | Red Blend | Yes | 75cl | Yes |
| Winemaker | Fining Agent | Closure | Region | Vegan |
| Rebecca Willson | | Screw top | Langhorne Creek | Yes |



BREMERTON