RUNNING WITH BULLS

SINGING ERUPTS FROM A SEA OF WHITE AND RED. VIVA SAN FERMIN!

IT IS 7.00AM. THE FIRST ROCKET FOCUSES THEIR ATTENTION. A SECOND SIGNALS THE BULLS ARE ON THEIR WAY. THE SEA IS NOW MOVING. SLOW AT FIRST BUT RUNNING, TURNING, NOW FASTER AS THE SOUND OF HOOVES DESCEND. IT IS A BLUR UNTIL THE THIRD ROCKET SOUNDS. THE ENCEIRRO IS OVER.

RELIEF AND CELEBRATION.

VINTAGE INFO

Vintage 2012

Region Wrattonbully

Winemaker Sam Wigan

Harvested 24th February & 1st March 2012

Treatment Matured for 7 months in new American Oak Hogsheads (12%), balance in mature French (68%) & American (20%) oak barrels.

Alc/Vol 14%

Total Acid 6 g/L

pH 3.63

VITICULTURE AND WINEMAKING

The Running with Bulls Wrattonbully vineyard lies within the heart of this premium grape growing sub-region. There are two Tempranillo blocks within the vineyard. One is east-west facing along a rise of red soil over limestone, the other faces north-south following down a slope with red soil on limestone at the top, giving way to more alluvial soil at the base. Both blocks are grown with a vertically shoot positioned trellis allowing good distribution of the leaves and exposure of the bunches to sunlight.

Grapes were crushed to small fermenters; wild yeasts conducted a “hands off” ferment with the other ferment conducted more conventionally. The wine was held on-skins for 8 days then pressed to barriques and hogsheads for the completion of malolactic fermentation and matured for 7 months.

VINTAGE CONDITIONS

The Wrattonbully vintage of 2012 was one of the region’s best. Winter rains gave a full soil moisture profile and were followed by warm conditions during budburst. Temperatures were slightly higher than average during the growing season and a healthy canopy was established.

Warmer summer conditions encouraged an even veraison and a cooler February slowed sugar accumulation giving the grapes a longer “hang” time. At harvest, the Tempranillo grapes were deeply coloured with bright flavours and mature tannins.