



B & W WINES

TASTING NOTES

Tscharke "The Only Son" Tempranillo, 2006

BACKGROUND

THE TSCHARKE RANGE HAS BEEN A PROJECT SEVEN YEARS IN THE MAKING AND IS THE RESULT OF THE VISION OF DAMIEN TSCHARKE, PROPRIETOR, VITICULTURALIST AND WINEMAKER BEHIND THE PROJECT. DAMIEN IS A SIXTH GENERATION VIGNERON AND ROSEWORTHY GRADUATE WHO GRADUATED WITH HONOURS IN VITICULTURE IN 2000. DAMIEN IS ALSO THE PROPRIETOR AND WINEMAKER FOR THE ACCLAIMED WINES PRODUCED UNDER THE GLAYMOND BRAND, WHICH WAS ESTABLISHED IN 2001.

HIS VISION TO EXPLORE AND DEVELOP ALTERNATIVE VARIETALS IN THE BAROSSA VALLEY LED TO THE ESTABLISHMENT OF THE TSCHARKE BRAND IN 2004. HAVING WORKED ON HIS FAMILY'S VINEYARDS FOR OVER 15 YEARS HE HAS DEVELOPED AN INTIMATE KNOWLEDGE OF THE VINEYARD SITES AND SUB APPELLATIONS OF MARANANGA AND SEPPELTSFIELD LOCATED IN THE BAROSSA VALLEY.

WHILST RESPECTFUL OF THE TRADITION OF GROWING CLASSIC EUROPEAN GRAPE VARIETALS IN THE BAROSSA VALLEY, HE BELIEVES THE CLIMATE OFFERS THE PERFECT LOCATION FOR NEW VARIETALS TO BE INTRODUCED. FOLLOWING EXTENSIVE RESEARCH TEMPRANILLO, GRACIANO, MONTEPULCIANO, ZINFANDEL AND ALBARINO WERE SELECTED AND PLANTED ON THE FAMILY PROPERTY BETWEEN 1999 AND 2002. THE TSCHARKE PORTFOLIO CONSISTS OF FOUR WINES BASED ON THESE VARIETALS. THE PHILOSOPHY BEHIND THE TSCHARKE RANGE IS TO PRODUCE WINES WHICH ARE STYLISTICALLY DISTINCTIVE, THAT CAPTURE THE WARMTH AND RICHNESS OF THE BAROSSA, WHILST OFFERING RIPE BUT BALANCED FRUIT WITH EXCELLENT VARIETAL DEFINITION.

TASTING NOTES

DEEP GARNET COLOUR WITH A SUBTLE PURPLE HUE. A LIFTED NOSE OF DARK CHERRIES, WHITE CHOCOLATE AND CLOVES WITH HINTS OF ROAST MEATS. THE PALATE IS FULL BODIED WITH DRYING BUT VERY FINE TANNINS. DUSTY CHERRIES MINGLE WITH BLACK FRUITS AND A SCORCHED EARTH CHARACTER. A LONG LINEAR WINE THAT BEGS FOR A PLATE OF CURED MEATS, OLIVES AND CHEESE.

VINTAGE NOTES

THE 2005 VINTAGE WAS A GREAT SEASON FOR FLAVOR DEVELOPMENT AND IN PARTICULAR, TANNIN RIPENESS. THIS IS THE FIRST TIME PRODUCING ONLY SON WITH NEW OAK AND A SMALL PERCENTAGE (9%) OF GRACIANO.

MATURATION

THE WOOD TREATMENT WAS 15 MONTHS OAK MATURATION USING HOGSHEADS: 30% NEW HUNGARIAN AND 70% 2 YEAR OLD FRENCH.

REVIEWS

RATING: 92 POINTS - NICK STOCK, THE PENGUIN GOOD AUSTRALIAN WINE GUIDE (2006 VINTAGE)

"THIS YOUNG ARTISAN LABEL HAS DELIVERED AN ASTUTE AUSSIE TAKE ON A CLASSIC SPANISH BLEND. THE DARK FRAGRANT CHERRIES OF TEMPRANILLO ARE BOLSTERED BY GRACIANO'S PRETTY FRUIT FRAGRANCE, WITH SOME SWEETER OAK TOAST IN THERE TOO. PLENTY OF FRUIT, FRESH AND FINE UPBEAT TANNINS GIVE THIS WINE UNDENIABLE YOUTHFUL APPEAL."

RATING: 91 POINTS - JAY MILLER, ROBERT PARKER'S WINE ADVOCATE (2006 VINTAGE)

"THE RED WINES BEGIN WITH THE 2006 ONLY SON, A BLEND OF 70% TEMPRANILLO AND 30% GRACIANO, DAMIEN TSCHARKE'S TAKE ON RIOJA. THE WINE WAS AGED FOR 15 MONTHS IN 25% NEW HUNGARIAN OAK AND 75% USED FRENCH OAK. PURPLE/OPAQUE IN COLOR, IT OFFERS A SMOKY BOUQUET OF BLACK CURRANT AND BLACKBERRY. FULL-BODIED, THE WINE IS RIPE AND SWEET ON THE PALATE WITH A SLIGHTLY ROASTED CHARACTER AND PLENTY OF BLACK FRUIT FLAVOR INTEREST. THIS LENGTHY BLEND WILL EVOLVE FOR 2-3 YEARS BUT CAN BE ENJOYED NOW WITH SUCKLING PIG OR BABY GOAT."



VINTAGE: 2006

WINERY: TSCHARKE ([HTTP://WWW.TSCHARKE.COM.AU/](http://www.tscharke.com.au/))

REGION: BAROSSA VALLEY (AUSTRALIA)

AVAILABILITY: AVAILABLE IN CONSIGNMENT

BOTTLE PRICE: \$ 27.95

COMPOSITION: TEMPRANILLO

VINTAGE SCORES: *RP:91*

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RP - Wine Advocate (Robert Parker), WS - Wine Spectator, IWC - International Wine Cellar (Stephen Tanzer), JH - James Halliday, WE - Wine Enthusiast, W & S - Wine & Spirits, WA - Wine Access

