



B & W WINES

TASTING NOTES

TSCHARKE "THE ONLY SON" TEMPRANILLO, 2008

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 SEPELTSFIELD 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.



VINTAGE: 2008

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

REGION: BAROSSA VALLEY

AVAILABILITY: AVAILABLE IN CONSIGNMENT

CASE QUANTITY: 12 BOTTLES PER CASE

BOTTLE SIZE: 750 ML

COMPOSITION: TEMPRANILLO

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