

## **BROWN BROTHERS MILAWA VINEYARD**

### **Tasting Note**

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#### **2014 John G. Brown Explorer Series Tarrango**

**Release date – 1 August 2014**

#### **The wine**

The 2014 Tarrango is a strawberry magenta colour with lifted aromas of fresh berries, cherries and a hint of spice. Tarrango is a light-bodied red wine that should be served slightly chilled. It is a refreshing wine, characterised by aromas and flavours reminiscent of red berries and a delicate dry finish. This vintage is rich and juicy with a racy acidity. Tarrango is a delicious and versatile alternative that is best enjoyed young and fresh.

#### **The grape variety**

Tarrango is a unique Australian grape variety, bred by CSIRO scientists in 1965 by crossing the Portuguese red grape variety Touriga with the versatile white grape Sultana. It was developed specifically to produce a light, fresh red wine ideal for summer drinking in the many countries with warm to hot summers. Named after the tiny township of Tarrango in the Mallee district of north-west Victoria, where it was designed to thrive, the vines bear generous crops that ripen late and maintain a fresh acidity and soft grapey flavour. The Brown family has been making wines from Tarrango since 1980. In recent years, a small amount of fruit has been fermented by the carbonic maceration technique, as practiced in Beaujolais and other areas in southern France, where berries are allowed to ferment whole and uncrushed. This contributes added complexity and flavour to the final wine.

#### **Technical information**

The Tarrango grapes used to make this wine were grown at our Mystic Park vineyard in northwest Victoria. The fruit was harvested in parcels in mid March at a range of baumé levels from 11.5° to 12.4°. The carbonic maceration proportion in this blend is 18%. It was then blended with other parcels and bottled. The wine finished with an alcohol of 12.5%, a pH of 3.49 and an acid level of 5.8g/L.

#### **Serving suggestions**

If you have had trouble finding that perfect wine for Indian food then look no further. The fruity flavours of the Tarrango are ideal with the spices and heat in Indian curries. The Tarrango is also fantastic with a wide range of BBQ meats and vegetables.

