



Nothing but the wine.

2007 Tarrango

Release date - 1st February 2008

The wine.

The 2007 Tarrango is a vibrant magenta colour with lifted aromas of raspberries and cherries with a hint of spice. Tarrango is a light-bodied red wine that should be served slightly chilled. It is refreshing wine, characterised by aromas and flavours reminiscent of red berries and a delicate dry finish. With a vibrant, juicy mouth-feel this light red is 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 in Victoria. The fruit was harvested in parcels from late February until the end of March at a range of baumé levels from 11.5° to 13.0°. Approximately eleven percent of the fruit underwent carbonic maceration. It was then blended with other parcels and bottled soon after fermentation and was completed with an alcohol of 12.5%, a pH of 3.45 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 perfect with the spices and heat in Indian curries. The Tarrango is also fantastic with Anti-pasta platters with goats cheese and semi sun dried tomatoes.