

Tim Smith

"Bugalugs" Grenache



Tasting Notes:

Rich dark cherry aromas along with plums, black pepper, thyme and a splash of coffee. Medium bodied and fleshed out with soft, rounded fruit flavors, dried herbs and earthy nuances.

Production Notes:

From a sandy vineyard planted in 1950, with a very small percentage of Mataro (Mourvedre) planted in 1880 (that's not a typo). Grapes are handpicked in mid-March and then wild fermented. The wine is aged for a brief six months in 6+ year French oak hogsheads. No fining, no filtration. 450 cases made.

About Tim Smith:

Tim has a long winemaking history and has made wines under the Tim Smith label for 13+ years. Sourcing fruit from old vines (100+ yrs) across Barossa, his wines are superb expressions of the variety Barossa soils have to offer. Focus is on traditional Rhone varietals and hands-off winemaking. Wild yeast, mostly old oak, no fining/filtration. Total annual production around 5,000 cases.

Cellaring:

Drink now or through 2023.



What is "Bugalugs"?

'Bugalug' is an Australian term of endearment for a young person.

The thumbprint on Tim Smith's wine is his guarantee that these wines past muster. If they don't meet his standards, they are not released.

Barossa Facts:

- Barossa incorporates both the Barossa Valley and Eden Valleys, making it one of the only wine regions in Australia to have neighboring warm and cool climate growing conditions.
- Barossa has some of the oldest vines in the world, having never been struck with phylloxera.