



Vin Söl

CRAFTED BY
SUN, SOIL AND SOUL

2024 IGNIS TEMPRANILLO TASTING NOTE

THE WINE

IGNIS is a bright, food-friendly Tempranillo with fresh red fruit, gentle spice and a clean, savoury finish.

THE VINTAGE

The 2024 McLaren Vale vintage delivered excellent fruit concentration and balance. Grenache shone, with Shiraz and Cabernet showing depth and structure.

Despite reduced yields, quality is outstanding, promising expressive reds and vibrant whites that highlight the region's diversity and skilled vineyard management.

THE PROFILE

Deep red with youthful purple tones and violet hues, showing good intensity and brightness.

Opens with lifted violet and spice, moving into wild berries and dark cherry as the wine breathes. Further layers of fresh herbs (oregano, marjoram), a light inky note and a clean leather edge add complexity without overshadowing the fruit.

Ripe and expressive, with fresh red fruits led by raspberry. The palate shows good depth while remaining bright and well defined, supported by fine tannins and clean, persistent acidity. The structure and balance make it particularly well suited to food.



*"Vin Söl stands for the sun, the soil,
and the soul behind every wine. It's
about crafting something
meaningful, with experience,
intuition, and passion."*

DRINK WITH....

Chargrilled lamb cutlets with rosemary and garlic. Spanish-style tapas. Slow-cooked pork shoulder or pulled pork. Or the slow cooked spiced lamb pizza from Russel's Pizza in Willunga.

LISTEN TO....

Savour during an adventurous evening while enjoying....

'Taro' - Alt-J

'Midnight City' - Tame Impala

'Take me Out' - Franz Ferdinand

'Come As You Are' - Nirvana

'Reptilia' - The Strokes

TECHNICAL DETAILS

Varietal: Tempranillo

Region: McLaren Vale

Vinification: Aged for 16 months in second fill American oak puncheons.

Alc: 14.0%, **pH:** 3.48, **TA:** 6.00 g/L, **RS:** 1.20 g/L



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