

MINCHIA

2013 Adelaide Hills Montepulciano

Grab

A sexy, svelte interpretation of flamboyant Montepulciano.

Spiel

A sensual, yet exuberant wine. This Montepulciano, an Australian expression of this southern Italian variety, is teasingly textured, whilst bursting with 'Shirazamatazz' flavour.

Colour

Dark ruby red

Bouquet

Dark cherry and savoury aromas

Palate

Vibrant kirsch, with a brooding, savoury mid palate and a spicy, lingering finish

Grub Match

Ossobuco, braised veal cheeks

Cellaring

Drink up, but also an 8-10 year proposition.

Vintage

Following a 'champagne' vintage like 2012, it was always going to be a hang-over year. Low winter and spring rainfall led to variable vine growth. Soil moisture monitoring and irrigation proved to be vital in one of the driest seasons on record. The dry conditions led to a poor fruit set, and a heat spell in early February brought on vintage quickly. There was no time for hangovers now, as the excitement of harvest kicked in. With most of the action over by the end of March, it was clear to see that the dry season and low yields had produced some exuberant wines reminiscent of 2008. 2013 was a fun and frantic vintage producing equally exciting wines!

Vineyard

Caj's vineyard is near Kersbrook in the northern Adelaide Hills - 340m above sea level on complex sandy clay loams over shale.

Vinification

The fruit is crushed/destemmed and fermented at temperatures ranging from 20-25°C for 10 days on skins. The ferment is managed by a variety of techniques, including 'aerative pump overs' and 'drain and returns' which assist in extracting colour, flavour and tannin from the grapes. At the end of fermentation, it is drained/pressed, and transferred to a combination of new (60%) and 3 and 4 year old French oak hogsheads to undergo MLF. Post MLF, sulphur dioxide is added, and the wine matures sur lie for 18 months. This wine was bottled unfiltered in October 2014.

