

MINCHIA

2014 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 'Shirazamazazz' 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

Osso bucco, braised veal cheeks

Cellaring

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

Vintage

'A game of two halves' was the story of vintage. Above average winter and spring rainfall led to good vine growth, but a windy spring and some unseasonal frost events resulted in a poor fruit set and potentially low yields. Heat events in January brought on vintage quickly, but the 'mother of all handbrakes' was applied in mid February with 100-150mm of rain. This and the following cool weather in March/April gave the reds the perfect hang time. It's a funny old game, and this vintage of two halves is still under analysis, but a cool season overall and low yields has produced some wines of real finesse that are already showing poise and distinction, reminiscent of 2010.

He shoots! He scores!

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 (20%) 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 20 months. This wine was bottled unfiltered in December 2015.

