

MINCHIA

2005 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 varietal, is teasingly textured, whilst bursting with 'Shirazamatazz' flavour.

Colour

Dark ruby red

Bouquet

Lifted raspberry, dark cherry aromas

Palate

Vibrant kirsch, and rich dark chocolate flavours, with a spicy, lingering finish

Grub Match

Osso bucco, braised veal cheeks

Cellaring

Drink up, but also a 5-8 year proposition

Vintage

We couldn't have asked for a better vintage. 05 was, and is, a cracker!

A great season was setup by good winter rains, followed by a warm spring, and very mild summer with regular well timed rains right through to January. Harvest itself was event free with mild and dry ripening conditions right through to the end of April.

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 6 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 (25%) 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 December 2006.

