

# MINCHIA

2006 Adelaide Hills Montepulciano

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## 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

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

06 season was well setup by good winter rains and a warm spring. Although vintage started slowly in mid-February, optimum ripening conditions from early March led to a short, sharp and shiny harvest, and saw us fermenting in several 'garages'. It was back to basics and we loved it! Hands on and dirty!

## 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 24 months. This wine was bottled unfiltered in April 2008.

