

MINCHIA

2007 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

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

07 season was very dry with winter-spring rainfall 60% below average. Whilst early season irrigation requirements were significantly increased due to the low rainfall, the lower yields and early vintage helped reduce overall season demands. As a result of warm conditions and low yields, vintage started and finished three weeks earlier than normal, producing wines of great concentration, and we were able to overindulge at the week long Barossa Vintage Festival for the first time in years. Hic!

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/destemed 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 20 months. This wine was bottled unfiltered in November 2008.

