

MINCHIA

2009 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

Spring and early summer temperatures were significantly below average, with December being one of the coolest on record. And despite twelve days of extreme heat in February, temperatures quickly returned to the below average patterns. The 09 vintage commenced in early February, and due to the mild weather and Indian Summer that followed, all vineyards were harvested at optimum maturity. Again, like 08, 09 was arguably a cooler vintage, in fact even cooler. As a result our wines are showing great flavour, balance and structure reminiscent of 99, and are well set hopefully for similar longevity. Time to make some room in the cellar. Giddy-up!

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 (10%) 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 February 2011.

