

# MINCHIA

2010 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, with zesty minerality and a spicy, lingering finish

## Grub Match

Osso bucco, braised veal cheeks

## Cellaring

Drink up, but also a 5-8 year proposition.

## Vintage

We received some of the best winter rains for five years that refilled soil profiles and replenished empty irrigation dams. Hooray! But an unseasonal seven day burst of hot weather in early November during flowering, reduced fruit-set and led to variable yields. Boo! Weather conditions through the ripening months of February and March were ideal with warm sunny days and relatively cool nights. Hooray! Although rain events in April kept us on our toes. Boo! So the 10 vintage 'wasn't all beer and skittles'. The variable ripening made it tough to decide when to pick, but experience and sorcery got us through, resulting in some solid booze in the winery. Hooray!

## 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 (30%) 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 22 months. This wine was bottled unfiltered in December 2011.

