



FIRST DROP

- WINES -

MINCHIA

2019 ADELAIDE HILLS MONTEPULCIANO

A SEXY, SVELTE INTERPRETATION OF FLAMBOYANT MONTEPULCIANO.
A sensual, yet exuberant wine. This Montepulciano, an Australian expression of this southern Italian variety, is teasingly textured, whilst bursting with rich and exotic flavours.

COLOUR

Dark ruby red

BOUQUET

Sour cherry and savoury spice aromas

PALATE

Vibrant kirsch, with a brooding, savoury mid palate and a spicy, lingering finish

CELLARING

Drink up! but also a 8 - 10 year proposition.

VINTAGE

A very dry winter and spring, with frost events in September and November disrupting bud burst and flowering, resulted in the lightest crops in the past decade. January and February were warm and dry, and in conjunction with the low yields, ripening was rapid. Quick decision making and early picking resulted in reds with great intensity and structure thanks also to the light crops and early tannin maturity. 2019 was most rewarding, with our alternative varieties showing particularly well. The overall quality is a tribute to our growers and their perseverance in a difficult growing season.

VINEYARDS

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 14 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 seasoned French oak hogsheads to undergo MLF. Post MLF, sulphur dioxide is added, and the wine matures sur lie for 20 months.

