

MARNONG

ESTATE



VIN. 2022

SINGLE VINEYARD MONTEPULCIANO

Our Single Vineyard Wines clearly reflect their origin, offering insight into the soil, climate, and growing season of Marnong Estate. These complex and refined wines showcase both fruit and savoury characters with well-defined structures.

WINEMAKER'S NOTES

Handpicked fruit was destemmed with as many whole berries retained as possible. Cold soaked for 3 days prior to fermentation and then fermented at warm temperatures for a total of 11 days on skins. The wine was gently pressed to 100% neutral puncheons for maturation where it remained for 11 months prior to racking, gentle fining and filtration prior to bottling.

TASTING NOTES

A full bodied and concentrated Montepulciano. Complex spices, Cassis and subtle herbal aromas lead into a rich and mouthcoating palate of ripe black plum and baking spice.

COUNTRY

Australia

VINEYARD REGION

Sunbury, Victoria

GRAPE VARIETY

Montepulciano

WINE ANALYSIS

Alc: 12.5%, Titratable Acidity: 5.6 g/L, pH 3.6

PEAK DRINKING

2024-2026

VITICULTURALIST

Carl Duncan

WINEMAKER

Mark O'Callaghan

