

KIMBOLTON

2022

KIMBOLTON MONTEPULCIANO

LANGHORNE CREEK

Kimbolton Wines are today run by fifth generation vigneron, Nicole Clark and brother Brad Case. Each wine is sourced from individual vineyard sites to showcase the sensational Langhorne Creek regional characteristics.

BLOCK NAME: Brad's Block

AREA: 0.4 Hectares

SOIL: Alluvial Flood Plain

GRAFTED: 2006

Montepulciano was first grafted on the Kimbolton Estate in 2006. The variety (originally from Southern Italy) was still relatively a new variety in Australia and has adapted well to the Langhorne Creek climate. Today Kimbolton produces Monte 3 ways, as a Rose, dry red and sparkling red.

This wine is medium bodied, showing lifted aromas of violets, red fruits and some hints of spice and vanilla oak. The bright palate showcases characteristics of raspberry and cherry fruit flavours.

SUGGESTED FOOD PAIRINGS

Wood-fired Oven Pizza

Pasta Bolognese

Section 28 Il Lupo



Vinification

Alcohol: 14.0%

Titratable Acidity: 5.7

pH:3.6

Medium Body

Hand Picked

Small batch, open fermenters, 7 days on skins, 9 months maturation in 20% new Hungarian and remaining old French oak

