



Technical Notes – 2023 Montepulciano

Small batch. Single vineyard. Handmade.

Varietal Composition: 100% Montepulciano
Region: Riverland
Vineyard: Bassham Family Organic Vineyard, Barmera
Harvest: April 2023
Bottling Date: June 2023
Release Date: August 2023
Fermentation Method: 10 tonne open fermenter.
Length of Fermentation: 9 days
Malolactic Fermentation: 100%
Barrel or Stainless: Stainless
Vine Age: Own roots, 13 years
Soil: Red sandy loam over limestone
Alcohol: 13.5%

Winemakers Comments: Vintage 2023 was the coldest, wettest and trickiest years we've faced. Endless rain on the east coast over the last few years came to roost with the Murray River flooding to the second highest levels in recorded history in the Riverland. Persistent rain through Spring and early summer meant not only was harvest delayed by several weeks as fruit ripened slowly, but disease pressures were high with winemaker and grape grower nerves being put to the test. Luckily a healthy vineyard and some warm sunshine in early autumn helped the fruit develop nicely, producing a suite of pretty, more subtle wines this year.

The Montepulciano was harvested from two different patches on the Bassham Family Organic vineyard, on separate days about a week apart. Each pick was fermented separately and blended together just prior to bottling. The earlier pick carried a lovely tart acidity and green energy, usually associated with whole bunch fermented wines, while the later pick gives palate weight and the deeper fruit character for drinkability – the final blend bringing both parcels together in a really awesome way.

The idea with this wine is to make an uncomplicated red wine that provides flavour and energy. The thick skins provides a lovely, dark purple colour, and while the nose gives a feeling of power and intensity, with a very meaty, charcuterie, olive tapenade feel, the palate opens with a lovely, puckering fruit character, like a basket of freshly picked, maybe slightly underripe, but delicious mixed berries. The finish brings that tannin (although the cooler year means the tannin is less prominent) and those grippy, savoury elements back into play, while the acid keeps the freshness and length going. Pasta, pizza, BBQ, Salt and Vinegar Pringles – whatever, it's a wine for all seasons.