



FIRST DROP

- WINES -

MINCHIA

2018 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 'Shirazamatazz' flavour

COLOUR

Dark ruby red

BOUQUET

Sour cherry and savoury armoas

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

Good winter rainfall around 10% higher than average. A dry spring combined with a warmer than average October and November meant the vine canopies grew quickly, and led to a good flowering and set. January and February were warm and dry, with a series of heat events slowing down the pace of ripening. Similar to 2017, March signalled the start of an endless summer that lasted through into April. These perfect ripening conditions allowed us to pick all our blocks at the optimum point, and the resulting wines look the business. 2018 may rank with the best of the decade.

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 3 and 4 year old French oak hogsheads to undergo MLF. Post MLF, sulphur dioxide is added, and the wine matures sur lie for 20 months.

