



Alternative Range

Mount Lofty Ranges Montepulciano 2014

Region - One Tree Hill, Mount Lofty Ranges, South Australia

Vineyards - The fruit for this wine was sourced from a vineyard in the Mount Lofty region at 500mt elevation. This is a cool site with red loam over lime soils. Medium rainfall, warm to hot summers and cool nights make this an ideal site for Montepulciano.

Growing Conditions - Adequate winter rains followed by a warm August / September set the vintage for near perfect conditions. The vineyards maintained good shoot length, canopy coverage and bunch numbers. A January heatwave nearly undid all the great lead up work until 90mm of rain fell and slowed the ripening down. The result was excellent growing conditions that led to fantastic wine.

Winemaking - Harvested at the beginning of April the fruit was crushed and left to soak in open top fermenters for five days prior to fermentation to extract soft early tannins and colour. The wine was then allowed to naturally warm up to ferment and had the juice pumped over the skins daily to optimise extraction of colour, tannins and flavour. The wine was left to soak on skins for five days extended maceration to soften and integrate large tannins, before being pressed off to older French oak to mature for 18 months.

Winemakers Tasting Notes - Dense, dark and brooding. The aromas are full of blackberries, brandy soaked cherries and Morello with hints of dark chocolate and cocoa. The palate is very rich and densely packed with black cherries, dark chocolate and dried fruits. The abundant tannins coat and surround the savoury and earthy notes of the palate.

Enjoy now or for the next 5 years.

Analysis -pH 3.45 | Alc. 14.6% | TA 6.12g/l

Awards

93 pts, 2017 James Halliday Wine Companion

Silver, 2015 Australian Alternative Varieties Wine Show

