

tscharke

The Master

Montepulciano 2019



VINTAGE REPORT

The 2019 vintage was one of elation as years of sustainable agricultural practice was rewarded with Organic certification by NASAA. The challenging growing season demanded careful vineyard management, with the implementation of under-vine mulching and increased irrigation ensuring the maintenance of healthy canopies, and even ripening throughout.

The extreme heat of both January and February saw early ripening varieties picked in quick succession, before some relief from the heat was offered in March. The bright sunny days and cool nights enhanced flavour development of our Mataro, Grenache and Montepulciano, emphasising motivation to invest into more of these heartier, later ripening varieties in future vineyard developments.

VINEYARD

The Montepulciano vineyard is located on our Stonewell Estate. Planted in 2001, this was Australia's first vineyard planted to this variety indigenous to Italy. Trained onto a single cordon wire, the canopies produced from the well-established bilateral cordons are managed using a VSP [vertical shoot positioning] trellising system. This variety is very fruitful and assists with growing intensely flavoured, yet balanced fruit. Bunch thinning is carried out post véraison. The brown clay soils have shallow underlying sedimentary bedrock. Montepulciano is a late ripening grape variety but despite the longer ripening period it has an exceptional ability to retain great acidity levels in warm growing conditions.

WINEMAKING

The hand-harvested fruit is destemmed to open top fermenters. The leftover skins from the pressing of the Monte Rosé are added to the ferment for extra structure. The must is inoculated and allowed to ferment between 22 - 25°C until dry. The cap is managed by twice-daily pump overs. Once primary fermentation has been completed the wine is bag pressed and racked to new and seasoned French oak with a small portion aged in stainless steel. The wine is bottled 12 months after harvest to ensure the style retains its vibrancy and primary fruit freshness.

TASTING NOTES

If only we could get these aromatics every year... This wine jumps out of the glass with the most beautiful bouquet: vibrant, fruit forward and uncomplicated. The flavours are those of the forest: wild berries, herbs and soft oaky notes. The palate is lively and fresh with crunchy fruit flavours and a nice savoury finish, with persistent velvety tannins. This wine calls for flavourful Italian food, pizza and red sauce pasta dishes above all.

Vintage	2019
Vineyard	Stone Well
Variety	100% Montepulciano
Alcohol	14.5% / vol.
pH	3.44
Titrateable Acidity	6.3g / L