



Tcharke

The Master, Montepulciano 2020



WINEMAKING

The fruit was hand-picked at sunrise. 90% of it was destemmed and crushed into two open fermenters, with the remaining 10% left as whole clusters. It was inoculated the same day.

Twice daily pump overs, splashing, oxygenation and hand-plunging to manage the cap and ferment; with temperature always below 24°C to retain fresh aromatics. After 10 days the skins and the still-intact whole bunches were pressed to tank to complete MLF. In May the wine was racked to French Hogsheads, 10% of which were new. 10 months later the wine was filtered and bottled.

TASTING NOTES

“Deep crimson colour. The nose is savoury, with herbal and spicy tones to support ripe cherry and red berry aromatics. A floral undertone lifts and freshens up the bouquet. The palate shows a well-defined structure of velvety tannins and lively acidity.

Juicy fruit characters dominate and give sweetness to the mid-palate, the lingering finish shifts towards more savoury notes. Fresh and contemporary; this Montepulciano drinks best with food and can be aged for a decade or longer.”

Vintage	2020
Vineyard	Stone Well
Variety	100% Montepulciano
Alcohol	14.55%
pH	3.31
Titrateable Acidity	7.15

VINTAGE REPORT

The wines of 2020 vintage are proving to be of exceptional quality, despite the challenging growing season and very low yields.

Winter rainfall was below average but a warm start to spring gave rise to even budburst and minimal frost events. The growing season was hampered by unseasonably high winds that delivered the biggest blow to the season, at flowering. Dry conditions, extremely high temperatures coupled with the strong winds destroyed up to 70% of flowers in some vineyards; Shiraz the worst affected.

The ripening conditions were ideal, moderate temperatures and minimal rain provided very low risk to disease pressures. Supplementary irrigation was critical in nurturing the health of the vineyards and encouraging favourable fruit ripening.

The general quality of wines from 2020 has proven great to exceptional; rich in flavour, strong colour and ripe tannins. Many of the wines formed balance early during fermentation and those well-structured will age well. Standouts varieties include Grenache, Grenache Blanc, Shiraz and Montepulciano.

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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

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Montepulciano 2017



VINTAGE REPORT

Following a wetter than average winter and spring with below average summer temperatures, Barossa's 2017 harvest was three to four weeks later than in recent years.

As the season progressed, later ripening varieties like Mataro and Grenache were tracking four to five weeks later. The mild conditions and healthy soil moisture levels were pertinent for flavour development and conducive to 'filling' out the berries resulting in higher than average yields.

2017 vintage promises to deliver an array of wine styles from 'bright aromatic wines' to 'vibrant, intense, well-structured' and 'dense, concentrated' wines from the earlier-picked vineyards.

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WINEMAKING

The hand-harvested fruit is destemmed to an open top fermenter. The must is inoculated and allowed to ferment between 22-25°C until dry. The cap is managed by pumping over twice daily without splashing. Once primary fermentation has been completed the skins are retained and allowed to macerate for a further 15 days before being bag pressed and racked to new and seasoned French oak. The wine is bottled 12 months after harvest to ensure the style retains its vibrancy and primary fruit freshness.

TASTING NOTES

Aromatic and lifted, the enticing aromas will keep you coming back for more. With notes of young red cherries, raspberries and subtle spice. The palate is delicate and layered with rich red fruits, spice and ripe raspberry interwoven with smooth tannins.

Vintage	2017
Vineyard	Stone Well
Variety	100% Montepulciano
Alcohol	13.0% / vol.
pH	3.74
Titrateable Acidity	5.5g / L

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Montepulciano 2016



VINTAGE REPORT

2016 has been phenomenal, despite the dry season, our approach to sustainable wine grape growing has ensured this harvest was overflowing with great fruit quality. The season was challenging, a result of prolonged dry periods and a warm December. We did see a few days above 40°C and then a much-needed rain event came late in January. This was the turning point of our vintage, as the exhausted vineyards inhaled the relief of 48mm of rain, the vines were then set, absorbing the light to bring on the flavours and textures, paving the way for another great harvest.

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TASTING NOTES

Aromatic and lifted, the enticing aromas will keep you coming back for more. With notes of young red cherries, carnation, vanilla bean and white pepper. The palate is layered and textural, seductive and seamless; rich red fruits and ripe raspberry are interwoven with soft chalky tannins, incredible structure and great length; it's the perfect finish.

Vintage	2016
Vineyard	Stonewell
Variety	100% Montepulciano
Alcohol	13.0% / vol.
pH	3.62
Titrateable Acidity	5.3g / L

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Montepulciano 2015



VINTAGE REPORT

2015 Growing Season experienced so many sequential days of perfect grape growing weather and has been one of the earliest harvests on record. Plentiful winter rains in 2014 were vital for the 2015 harvest. Large canopies, moderate yields and ideal ripening conditions encouraged an earlier than usual harvest free of disease.

The early harvested wines from 2015 sustained great natural acidity, ripe tannins with bright fruit flavours and spice. Another season remarkable for delivering naturally balanced wines without testing alcohols nor over ripe flavours. A very good vintage with many wines likely to demonstrate great cellaring potential.

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TASTING NOTES

Vivid red, purple in colour aromatic and lifted. The enticing aromas will keep you coming back for more; with notes of chocolate fondue, cinnamon spice, cherry liquor and biscuit. The palate is layered and textural, with dry savoury tannins, incredible structure and great length; it's the perfect finish.

Vintage	2015
Vineyard	Stonewell
Variety	100% Montepulciano
Alcohol	14.5% / vol.
pH	3.69
Titrateable Acidity	5.8g / L
RRP	\$25

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Montepulciano 2014



VINTAGE REPORT

The wines produced from the vintage of 2014 are excellent. The weather conditions during spring and early summer were dry and above average heat degree-days regulated shoot growth and berry development. By mid February and well into veraison, soil moisture levels were extremely low but a record-breaking rain event replenished the soils. The weather conditions that followed were ideal. 'Balanced' probably best describes most wines from our harvest this year.

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TASTING NOTES

Vivid red in colour, aromatic and lifted. Showing fruit notes of dark cherries with a slight herbal undertone. The savoury, earthy tones are complimented by the subtle hint of rose petal and spice notes. Layered and textural, the palate gives way to red fruits, black cherries, cinnamon spice and fennel. With dry, chalky tannins, incredible

Vintage	2014
Vineyard	Stone Well
Variety	100% Montepulciano
Alcohol	143.5% / vol.
pH	3.55
Titrateable Acidity	5.6g / L
RRP	\$25

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Montepulciano 2013



VINTAGE REPORT

'Well structured wines' probably best describes most of the wines vinified in 2013. The dry weather through winter and spring didn't allow for the vines to grow big canopies and resulted in below average yields. The combination of dry conditions, low yields and small canopies saw fruit ripen much quicker than normal. Vintage commenced two weeks early and mild, dry conditions made for pleasant harvesting. During the early stages of fermentation the monster tannins and strong natural acids assembled wines of incredible structure.

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TASTING NOTES

This vibrantly coloured wine has a purple/red hue, leading to a deeply coloured core. The aromatics are vivid with plenty of varietal definition, the savory, earthy tones are echoed by red fruits, strawberries, licorice and cinnamon. The palate is full bodied displaying plenty of red fruits, spice and incredible structure, great length and dry, savory tannins.

Vintage	2013
Vineyard	Stonewell
Variety	100% Montepulciano
Alcohol	14.0% / vol.
pH	3.55
Titrateable Acidity	6.2g / L
RRP	\$25



TECHNICAL DATA

VINTAGE
2011

ALCOHOL
14.0%/vol

pH
3.40

TITRATABLE ACIDITY
7.7g/L

RRP
\$24

CELLAR POTENTIAL
Until 2024

THE MASTER MONTEPULCIANO

WINEMAKING

The fruit was partially de-stemmed and fermented in an open-top fermenter. Following fermentation the wine was sealed and underwent maceration for 40 days. The wine was basket pressed and racked to French Barriques for 12 months.

TASTING NOTE

Aromatic and lifted, this wine shows dark cherries, graphite and slight herbal and spice notes. Displaying fine and integrated tannin structure, this wine pays homage to its old world heritage.

VINTAGE REPORT 2011

2011 was no ordinary vintage in the Barossa and it turned out those who had somewhat of a grasp on the relationship between weather, vine and disease were at a real advantage. It was the coldest and wettest season for the past 3 decades and so a season where every decision we made on how the vines would be managed through the fruit ripening period would have a significant impact on quality.

After an inspirational start to the vintage with heavy winter rains we were on our way to believing this could be another great year in Marananga on the Western Ridge. As the grapes began to develop we understood quickly that minimising disease pressures and accelerating fruit maturity would be critical. We leaf plucked, bunch thinned, shoot positioned and trimmed shoots to help our vines adapt to a cooler and wetter than average season. This significantly helped us minimise disease pressures, accelerate flavour and sugar accumulation and assemble deeply coloured red fruit.

The cool weather had resulted in great natural acidity and fresh vibrant flavours with wines more elegant than usual and displaying plenty of florals and spice.