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TASTING NOTES

Montepulciano 2016 'Camelback'

- Summary:** Dark berries and spice predominate the aromatics. On the palate there are generous red cherries, blackberries, earthy/savoury textures lingering in the background, with good length. Chalky tannins and fresh, juicy, crunchy fruit define Montepulciano characteristics.
- Origin:** Heathcote, Victoria.
- Viticulture:** Vines planted in 2010. Vines spur-pruned and vertical shoot positioned to ensure fruit exposure and even ripening.
- Vintage:** An early budburst in late August, followed by an early flowering. Summer was warm and dry hence no disease pressure. The typically warm days of summer were moderated by cool nights and amply canopy, which protected the fruit. Shiraz was picked from 9th – 14th of Feb. A very early season indeed!
- Winemaking:** The grapes were destemmed into an open fermenter and plunged once every 2-3rd day to gently extract color, flavour and tannins. After 10 days, the resulting wine was pressed and transferred to French oak barriques to complete fermentation and malolactic fermentation. Oak used was 4 year old French oak barriques, no new barrels as Montepulciano is all about those lovely puckering fruit tannins. After 9 months barrel maturation on lees, the wine was assemblaged, ready for bottling.
- Bottled:** January 2017
- Alcohol:** 13.8%
- Ageing Potential:** Enjoy now, or cellar for approx 3 years