2024 MONTEPULCIANO

Montepulciano was first planted at Coriole back in 2001. We love the variety for its rich intensity and lovely array of savoury characters to balance the dark cherry fruit. Montepulciano is late ripening and often the last variety we pick. We use fruit from both our Coriole and Willunga vineyards. At Coriole, the vines are grown on terra rossa which gives the wine a more structural element, whereas fruit from Willunga has richer flavour and generosity.

Tasting notes
The 2024 Montepulciano is medium bodied with excellent depth of flavour. Red cherry, rose, tea-leaf and ground coriander on the nose. The palate shows great freshness of fruit, featuring blackberry, mulberry, plum and bay leaf character, with lovely savoury Italianate tannins. Drink now or cellar for up to 10 years.

Serving suggestion
Lamb rack with all the trimmings.

Winemaker says
Montepulciano is similar to another Italian grape variety, sangiovese, but with a denser fruit profile and savoury tannin structure. This wine sees 14 months in French hogs' heads and has great fruit intensity for drinking now but has enough acid and tannin to cellar medium to long term.

Technical notes
Region (GI): 100% McLaren Vale
Varietal comp: 100% Montepulciano
Alcohol: 14.0%
Total acidity: 5.69 g/L
pH: 3.63
GF: 0.5 g/L

2024 vintage
Vine growth started relatively early with cool but sunny and dry conditions, followed by a dramatic change from mid-November 2023 to mid-January 2024. Wind and rain dictated the summer period, all irrigation was stopped and canopy trimming and leaf plucking was required to ensure sufficient light onto fruit for ripening. In late January, the rain stopped and we had a prolonged dry and warm weather pattern including a mini-heatwave in March. Italian varieties all performed well with nice even crops and great fragrance and purity.