



2021 Montepulciano

Adelaide Hills

With the ever-increasing globalisation of the wine industry, I like you, could be forgiven for thinking we were all just pawns in the big wine company game. The release of the Pawn is a manifestation of my resolve to amend this situation by releasing artisanal wines, hand crafted from small parcels of cool climate premium fruit from our Adelaide Hills and Langhorne Creek Vineyards.

Aromatically this 'Monte' has lifted black fruits, dried herbal scents and a hint of spice. The palate is savoury, yet luscious, with flavours of black fruits, Sapote plums and spice, with a beautifully balanced blend of acidity, tannin, oak and fruit weight. The savoury elements, and that this wine is medium bodied, make this a completely smashable food wine.

Cellaring Trivia - This wine is enjoyable now, but has the structure to flower into a classic over the next 4 to 6 years (good luck trying to keep this in your cellar)

Goes best with - A delicious accompaniment to shellfish, grilled swordfish and salmon, seasonal pasta or lasagna, pizza, beef tenderloin, roasted lamb, tacos, chicken and aged cheeses - in fact... pretty much anything

Vineyard Location – Macclesfield, Adelaide Hills, South Australia,
-35.186149, 138.815208

Harvest Date – 19th April 2021

Harvest Weight – 4.0 tonnes/hectare

Clonal Material – SAVII 01 Clone

Vinification— The fruit was hand picked, then destemmed prior to fermentation. The wild natural ferment was in a very small open top fermenter allowing for maximum extraction of colour and flavour.

A small portion of whole berry was placed within the vessel for 'dual' fermentation, which allows for greater complexity and palate weight in finished wine.

The wild small batch ferment was initially allowed to go hot, then cooled towards the tail end of fermentation to stabilise colour and tannin.

The wine was pressed straight to mature Hungarian large format oak for 9 months prior to bottling.

Sustainably Grown

Vegan Friendly

Yeast - Wild

Alcohol – 14.05 %

pH – 3.46

T.A. – 6.34