

REGIONAL CLASSIC.

Regional Classic encompasses releases that are a true testament to the varietals from well-known and highly acclaimed wine regions of Australia.



REGIONAL CLASSIC MONTEPULCIANO 2021

Variety
Montepulciano

Season
In 2021 Heathcote experienced an ideal growing and ripening season, mild weather in spring and a warm dry summer which the upshot was rich ripe Monty fruit.

Tasting Note
Deep and inky purple in the glass. Black plum, mulberry and hints of liquorice aromas. Dark cherries, red currants with powerful tannins and balanced acid make for a super generous, rich wine.

Suggested Cuisine
Savour with a slow cooked beef brisket, lamb kebabs or enjoy at the end of meal with a washed rind or salty Blue cheese.

Additional Information
Vegan, Vegetarian

Winemaking
This fruit was grown on the red volcanic soils of Northern Heathcote. Fruit is harvested at 14.0-15.0 Baume to achieve a balance of fruit ripeness and soft acidity. Grapes are destemmed and crushed into static fermenters. Fermented on skins for up to 14 days prior to pressing and racking. 85% of the blend was matured for 12 months in older casks and the remainder stays in tank for freshness and brightness.

Wine Analysis
Alc/Vol: 15.2%, pH: 3.56, TA: 6.42g/L

Cellaring
Ready for immediate enjoyment but has great cellaring potential for up to 5-6 years.

Winemaker
Roberto Delgado