

# 2020 Montepulciano



**S.C. PANNELL**  
WINEMAKER



Italian giggle juice! This is a happy wine, and a variety Stephen has great hope for in our warm climate. The wine is an immediate pleasure but given a moment can be contemplative and cerebral. In a way it's the red version of Fiano with the same juxtaposition of lean and ripe.

Originating in the warm, central, wine growing areas of Italy and regarded as a workhouse variety of great importance it suffers from a confounding name and often confused with the Tuscan town of the same name. *Vino Nobile di Montepulciano* is in fact made from Sangiovese grapes whilst *Montepulciano d'Abruzzo* is made from Montepulciano grapes.

## THE VINTAGE

How to best describe a vintage in a pandemic? Problematic. A dry start to the season with lower than expected winter and spring rainfall followed by a day of intense heat right on flowering lead to some early anxiety around yields. Fires and the devastation they bring struck around Christmas and many of our growers losing their livelihoods weighed heavy as we went into vintage. Thankfully the days got cooler sooner than anticipated allowing long even ripening. A year to remember and be thankful.

## WINEMAKING

Variety 100% Montepulciano

Varietal Origin Abruzzo, Italy

Vineyard 62% Case Vineyard, Langhorne Creek and 38% from our Olivers Road Vineyard in McLaren Vale. A blend of regions to get the best from the variety.

Process The McLaren Vale fruit was hand-harvested Mid-March and Langhorne Creek Mid-April. Each parcel vinified separately but identically: 13 days on skins before gentle pressing, malolactic fermentation in puncheon and maturation in 2nd and 3rd use French oak puncheon. Blended in June 2020 and returned to puncheon. Bottled in May 2021, 12,000 bottles produced.

Alcohol 14%

pH 3.45

TA 6.8

## FOR THE SENSES

### Flavour Profile

On opening the tasting room filled with aromas of mulberry and ice-cream, what a treat! Cranberry soon gave a loud shout then dirt roads, blue metal, and charcuterie. This is not a shy wine, like a brightly coloured, friendly, street hawker with a clove cigarette on an Indonesian island. No wonder it makes us laugh when we open it.

### Structure and Texture

Liquorice rules the structure - firm through the middle with soft fleshy edges. Medium bodied with tannins that scaffold the fruit and then letting go on the back palate leaving nothing but bright sun-ripened fruit. Amaro right at the finish - Cina; draws you in for the next sip.

### Cellaring

Perfect for immediate drinking, it will cellar for 5 to 7 years.

### Serving

Thin crust Pizza with Sopressa and a drizzle of honey eaten with fingers only.