

Tscharke

The Master

Montepulciano 2017



VINTAGE REPORT

Following a wetter than average winter and spring with below average summer temperatures, Barossa's 2017 harvest was three to four weeks later than in recent years.

As the season progressed, later ripening varieties like Mataro and Grenache were tracking four to five weeks later. The mild conditions and healthy soil moisture levels were pertinent for flavour development and conducive to 'filling' out the berries resulting in higher than average yields.

2017 vintage promises to deliver an array of wine styles from 'bright aromatic wines' to 'vibrant, intense, well-structured' and 'dense, concentrated' wines from the earlier-picked vineyards.

VINEYARD

The Montepulciano vineyard is located on our Stonewell Estate. Planted in 2001, this was Australia's first vineyard planted to this variety indigenous to Italy. Trained onto a single cordon wire, the canopies produced from the well-established bilateral cordons are managed using a VSP [vertical shoot positioning] trellising system. This variety is very fruitful and assists with growing intensely flavoured, yet balanced fruit. Bunch thinning is carried out post véraison. The brown clay soils have shallow underlying sedimentary bedrock. Montepulciano is a late ripening grape variety but despite the longer ripening period it has an exceptional ability to retain great acidity levels in warm growing conditions.

WINEMAKING

The hand-harvested fruit is destemmed to an open top fermenter. The must is inoculated and allowed to ferment between 22-25°C until dry. The cap is managed by pumping over twice daily without splashing. Once primary fermentation has been completed the skins are retained and allowed to macerate for a further 15 days before being bag pressed and racked to new and seasoned French oak. The wine is bottled 12 months after harvest to ensure the style retains its vibrancy and primary fruit freshness.

TASTING NOTES

Aromatic and lifted, the enticing aromas will keep you coming back for more. With notes of young red cherries, raspberries and subtle spice. The palate is delicate and layered with rich red fruits, spice and ripe raspberry interwoven with smooth tannins.

Vintage	2017
Vineyard	Stone Well
Variety	100% Montepulciano
Alcohol	13.0% / vol.
pH	3.74
Titrateable Acidity	5.5g / L