

PICCOLI LOTTI 2018 MOUNT LOFTY RANGES MONTEPULCIANO

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REGION

One Tree Hill, Mount Lofty Ranges, South Australia

VINEYARD

The fruit for the 2018 Piccoli Lotti Montepulciano was sourced from a vineyard in the Mount Lofty region, at an elevation of 500 metres. This is a cooler site with red loam over lime soils. Medium rainfall, warm to hot summers and cooler nights make this an ideal site for growing Montepulciano.

GROWING CONDITIONS

A long, dry season saw vintage 2018 start slightly earlier than the previous year. Spring frosts were avoided and rainfall was below average. This resulted in lower fruit yields, but the overall quality was maintained to produce excellent wines.

WINEMAKING

After crushing, the Montepulciano underwent pre-fermentation maceration in order to extract soft tannins and good colour. During fermentation, daily pump-overs were carried out to obtain optimum colour, tannin and flavour extraction. The ferment was then pressed off and kept in older French oak barrels to mature for 12 months.

WINEMAKERS TASTING NOTES

A vibrant red colour with aromas of dark cherry, boysenberry, violets, biscuit and vanilla. The palate is full bodied, luscious and smooth. The tannins are soft but obviously present which gives the fruit a perfect platform to express.

Enjoy now or for the next 5 years.

ANALYSIS

pH 3.75 TA 6.0 g/L Alc. 13.1%

