

THE HUNJEE HEARTSTRING

Montepulciano 2018

McLaren Vale, Montepulciano (100%)



The Name

We heart our wine, and we hope you do too! Hunjee is Australian slang for 100, the perfect score when reviewing wine. This dark, brooding Montepulciano is so good it will tug on your heartstrings, and you'll be left wanting more.

The Vintage

Quite a wet winter with July, August and September being way above average in rainfall. October, November and December were a little below average and January, February and March were more or less bone dry. Temperatures were mild until late January, so vines seemed to be delayed and harvest appeared like it was again going to be late. However, a few hot days and nights brought the ripening forward with slight sacrifice of acidity. The above average temperatures of February and March and the dryness made everything ripen relatively quickly. Yields appeared on the lighter side, because the heat and dry conditions did reduce them significantly, however they were still quite respectable across all varieties.

The Winemaking

Walking the vineyard rows and tasting grapes, fourth generation family member, Chester Osborn, determines the ideal picking time for each individual vineyard. Small batches of grapes are gently crushed and then transferred to open fermenters. Foot treading is undertaken two thirds of the way through fermentation, the wine is basket pressed and transferred to old French oak to complete fermentation and mature for nine months.

The Characteristics

An intriguing wine displaying a subtle range of flavours. Maraschino cherry, roasted meat, black olive and plummy notes. Dried sage and spice, with a slight sea air note. The palette is sleek but viscous, concentrated but medium bodied with moderate acidity and a fine core of tannin. Great line. Beautiful in its restraint.



Harvest dates	29 Mar	Alcohol	14.5%
Residual sugar	1.1 g/L	Titrateable acid	7.4
pH	3.41	Oak maturation	9 Months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton