

THE HUNJEE HEARTSTRING

Montepulciano 2020
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

Small batches of grapes are gently crushed and then transferred to open fermenters, where the Roussanne skins and Shiraz are co-fermented. 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

A rich, earthy and inviting nose, with chappy roast meat, black olive, and dark brooding plum. Dusted with the likes of dried sage, rosemary and thyme. Medium palate weight with an acid backbone that gives a lightness and lift to the wine, leading to a core of fine graphite like tannins. One to watch, this wine will evolve with time in the cellar.



Harvest dates	20 Mar	Alcohol	13.5%
Residual sugar	1.0 g/l	Titrateable acid	6.4
pH	3.45	Oak maturation	9 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton