

THE HUNJEE HEARTSTRING

Montepulciano 2021

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

The preceding winter was beautifully wet, flushing the soil of salts and filling the soil profile. Spring too was above average, with rainfalls up until November which was almost completely dry. November was hotter than normal which upset the setting of berries. Just as well as the bunch number was way up. Two inches of rain in early February was much appreciated by the relatively large crops. Where crops were smaller, berry size grew. The heat produced a fast flowering, set, and speedy berry development leading to an early veraison and the equal earliest start of vintage on record. A few days in a row around 35°C in February rapidly ripened early lower cropping vineyards. From then on, the vintage was mild and dry. Average temperatures for autumn were down. Some nice 30°C days late March and early April helped finish ripening of bigger crops and late ripening 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

Deep and vibrant ruby colour shows all the potential this Montepulciano can bring. On the nose very pungent red cherries, red plums, liquorice and figs. On the mouth you can expect a cascade of redcurrant, cherries, strawberries and dried herbs. A fine graphite-like tannins gives a delicious bite in this fantastic medium body wine. A perfect wine to pair with a nice pizza.



Harvest dates	20 Mar	Alcohol	15%
Residual sugar	1.3 g/l	Titrateable acid	6.2
pH	3.43	Oak maturation	9 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton