

*d'Arenberg*

# THE HUNJEE HEARTSTRING

## Montepulciano 2022

*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

An Italian grape with a bright future in McLaren Vale. Dark and intense purple colour with a clean ruby halo. Magnificent aromas of blackberries infused with cloves and thyme. Quite earthy and meaty at the same time. The palate follows suit with an array of sweet boysenberries engulfed with dried herbs like thyme and oregano. There is a savory line of smoked meats and Kalamata olives that makes this wine irresistible. Tannins are velvety and well integrated. Perfect paired with a rich pasta, roasted lamb and braised beef.



Harvest dates	7 Apr	Alcohol	14.5%
Residual sugar	1.0 g/l	Titrateable acid	5.6
pH	3.57	Oak maturation	9 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton