

BEACH HOUSE MONTEPULCIANO 2018

Vineyard:	The Track Vineyard
Area:	Gimblett Gravels
Alcohol:	13.0%
PH:	3.74
Total Acidity:	6.0 g/l
Residual Sugar:	<1g/l

Montepulciano is an Italian grape variety grown in the Abruzzi region of Central Italy. Our small block of Montepulciano grape vines have adapted remarkably well to our Gimblett Gravels site and the resulting wines have produced myriad Gold medals and Trophy's to prove it.

Hand-picked in excellent condition on April 8th the grapes were destemmed and placed into an open top fermenter to undergo fermentation. Gentle hand plunging and pump overs aided the extraction of all the colour and flavours in the berries. After spending one month on skins the wine was run off into fine French oak of which 20% was new where it spent just over 12 months.

Cherries, cranberries and dark chocolate with a touch of cedar are evident on the nose whilst the palate is intense and fruit driven. Bold, bright, boysenberries interplay with cedar and spice coming from the fine grained French oak. Currently delicious, but would easily cellar well into the 2020's. But who can wait that long? ... Seriously?



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