

BEACH HOUSE

Montepulciano

“Monty” 2023

Variety:	Montepulciano
Area:	Gimblett Gravels
Alcohol:	12.5%
PH:	3.62
Total Acidity:	6.0 g/l
Residual Sugar:	<1g/l

The 2023 summer was challenging, with a little more rain on Valentine's Day than we would have liked. Our Montepulciano was resilient enough to withstand Gabriels force and 3 months later we picked it on the 9th of May, a month later than usual. Better late than never!

With care, the fruit was hand-picked, de-stemmed and fermented separately in small open topped vats where they were gently hand plunged and pumped over to aid in extracting the maximum amount of flavour and colour from the berries. The wine spent 11 months in fine French oak.

Flavours of morello cherries, red plum and smoky thyme. Supple and velvety in the mouth. The wine is flavoursome and bright, while remaining firm and structured, an easy-going Monty! With a lighter body than our traditional Montepulciano this wine can be served at room temp or chilled.

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