

BEACH HOUSE MONTEPULCIANO 2024

Vineyard:	The Track Vineyard
Area:	Gimblett Gravels
Alcohol:	13.7%
PH:	3.68
Total Acidity:	6.5 g/l
Residual Sugar:	<1g/l

The 2025 vintage was another excellent Vintage. With a very dry spring that considerably reduced the vine vigour and made for a good fruit set. Light occasional rain after Christmas kept the vines happy but didn't produce any significant disease pressure. A stress-free vintage resulted enabling us to pick when we wanted, not when Mother Nature dictated.

The Montepulciano enjoyed this perfect hang time on the vines, resulting in the fruit being hand-picked in perfect condition on April 16th. 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 25% was new, where it spent just over 12 months.

Rich ripe boysenberry, cherry stone, tar, and spice aromas saturate the nose. The palate is awash with ripe red fruits and punchy velvety tannins. This Montepulciano is not for the faint-hearted but will excite anyone who's into big reds. This wine has a long life ahead of it and will certainly be worth cellaring into the coming decades.

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