



2023 DISCOVERY ROAD BY GIBSON MONTEPULCIANO

STORY

Barossa Montepulciano, or 'Monte', is a discovery we have great faith in. With its Mediterranean origins, it has natural agility to perform well in warm, dry conditions. We see it as a 'next gen' Barossa variety that will sit comfortably alongside existing regional classics in the future.

Our 2023 Montepulciano, grown across two sites in the Barossa, has a bright & fragrant nose offering layers of fresh mulberry, black cherry & a touch of sweet spice with delicate hints of lavender. Dark boysenberry fruit & balanced by juicy black cherry on the palate, with a long finish framed by savoury tannins.

VINTAGE NOTES

The 2023 growing season featured above average winter rains followed by a perfectly mild, fine, dry harvest period. Temperatures were milder than average with few hot days. Ripening was slow, enabling good retention of fine varietal flavours.

TASTING NOTES

Colour: Deep crimson hue with a ruby tint.

Aroma: A bright & fragrant nose offering layers of fresh mulberry, black cherry and a touch of sweet spice with delicate hints of lavender.

Palate: Depth & structure, led by dark boysenberry fruit and balanced by juicy black cherry. The finish is long, framed by savoury tannins that provide elegance and persistence.

Food Pairing: Classic spaghetti Bolognese or Mushroom risotto

TECHNICAL

Varietal composition: Montepulciano

Region/s: Barossa Valley

Maturation type: 10 months in a seasoned French and American oak Hogsheads and Puncheons.

Alc/Vol: 14.1%

TA: 5.57 g/L

pH: 3.66

