



PINDARIE

Barossa Valley

2023 The Straggler Montepulciano



Grape Varieties: 100 % Montepulciano

Region: Barossa Valley (Estate Grown)

Winemaking Notes:

Montepulciano always has terrific colour, serious tannin, and generous flavours. So we keep it simple and handle it gently... destem to an open fermenter, pump over just enough to keep it happy, then lightly press and off it goes for a sleep in mature French oak barrels. Always the last to be harvested at Pindarie as it is a late straggler and never in a hurry!

Picking Season: Mid-April 2023

Cellaring: Montepulciano can cellar well but we have made this in a style for earlier drinking.

Alcohol: 13.5%

Sugar Residual: 0.2 g/l (dry)

T.A. (Acidity): 6.4 g/l

Tasting Note:

As bright and crimson as it gets... backed up by a fresh, brightly-fruited palate. Is the aroma predominantly berries or cherries? We can't decide... but whichever it is, it's absolutely delicious! It's a wine of elegance, yet firm and dry, with a backbone of acid and tannin.

Food Pairing:

Great drinking all year round, especially with a platter of Italian cured meats, strong salty cheeses or a big bowl of true Italian tomato-based pasta.

Accolades:

Bronze medal Royal Adelaide wine show 2024

Bronze medal AAVWS 2024