

SMIDGE WINES

Uho Momento

McLAREN VALE
MONTEPULCIANO 2017

Winemaker Matt Wenk

Tasting Notes The Monte (as the variety is often abbreviated to) is a new addition to the stable. Now based in McLaren Vale, Smidge is exploring new varietals from the region. Matured in 2/3 year old-French oak barrique, this wine is deep red with an intense magenta rim. On the nose, the wine is fresh and playful with a mix of plums, sour cherries, lavender, dried herbs and subtle charcuterie. Flowing onto the palate, the wine has a juicy red fruited early palate, full of plums and cherries with a vibrant acidity throughout the palate balancing the fleshy fine tannins giving a long finish.

Cellaring Under appropriate storage conditions, Smidge recommends drinking this wine within the next 10 to 15 years.

Viticulture The 2017 growing season was quite wet and cool through the spring and early summer of 2016. The rain thankfully ceased in mid January, leading to a mild ripening season. This wine reflects the cooler than normal conditions, with its pretty, perfumed characters. With good soil moisture and mild conditions, the Montepulciano fruit for this wine ripened slowly and evenly and was hand picked in pristine condition. These cooler conditions led to a vintage with timing more aligned to what was seen 15+ years ago with excellent flavour development and acid retention. This 100% Monte is also 100% single vineyard from a gentle southerly sloping block in the Tatchilla subregion in McLaren Vale. Being a new variety to the region, the vines are not very old. The variety is a late ripener and so the fruit was thinned extensively to ensure the rest ripened fully in this cooler 2017 season. The soil in the block is predominatly brown loam over limestone with the rows running east/west and the trellis is a single cordon pseudo sprawl with one catch wire.

Vinification & Maturation Fermentation was even and on average lasted 12 days with a maximum temperature of 28°C. Total average time on skins was 24 days. Upon pressing, the free run and pressings were blended to tank. After 24 hours, the wine was racked to 2/3 year old French barrique for 10 months, during which time malolactic fermentation occurred and the wines were racked twice. Prior to bottling the best 6 barrels were selected, then blended and lightly fined, but not filtered.

Technical Harvested April 2017
Bottled February 2018
Alcohol 13.5%

