



## 'The Monster

100% off-grid / Dry grown vineyards / Sustainable



Harvest Date: 10<sup>th</sup> to 22<sup>nd</sup> March 2022

Vineyard Location: Estate grown, Dowds Lane vineyard

Geology / Soil Profile: Deep, red rocky clay loam (derived from Cambrian Rock)

Viticulture Practices: Un-irrigated vineyards, zero tillage,

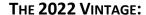
grass sward between rows, cane pruned

Yields: 1 tonne/acre
Alcohol: 15.4%
pH: 3.8

Production: 178 dozen (357 cases)

Bottle Packaging: 750 ml punted burgundy
Closure: Stelvin ROTP Screwcap

**Cartons:** 6 bottles in branded cartons 2 x 3 upright



2022 was an excellent vintage, taking place during a period of 2-3 years of relatively cooler and wetter weather. There was plenty of moisture in the ground during spring to support budburst and flowering. Summer was drier with moderate temperatures, which enabled the grapes to ripen slowly and evenly.

## THE VINEYARD:

All fruit was sourced from the Dowd's Lane vineyard on the west-facing slopes f our estate. The vines are unirrigated and very low yielding, at less than 1 tonne to the acre. They are cane-pruned by hand and wrapped to a single wire trellis to encourage some bunch shading during the heat of summer.

## THE WINEMAKING:

The fruit was harvested by hand and fermented in small open vessels with a combination of pump-over and hand plunging, then basket-pressed. The wine was aged for 18 months in 20% new French oak and lightly filtered prior to bottling.

## **TASTING NOTES:**

Full-bodied and dark garnet-coloured, this Monster displays aromas of plum, cedarwood and vanilla. The palate is generous and mouth-coating, with buckets of cardamon spice, cherry-choc-mint, and hints of dried flowers. The tannins settle gracefully on the palate, providing a long dry finish. Drink now or cellar for 10+years.

