



PINDARIE

Barossa Valley

2023 The Straggler Montepulciano



Grape Varieties: 100 % Montepulciano

Origin Country: Australia

Region: Barossa Valley (Single Vineyard, Estate Grown)

Winemaking Notes:

Monte 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 snooze 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: A medium bodied style and crafted to be drunk young within 3-4 years from release.

Alcohol: 13.5%

Sugar Residual: 0.2 g/l

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.

New release and a new style.

Accolades:

Bronze medal Royal Adelaide wine show 2024

Bronze medal AAVWS 2024