

WOODSTOCK



Next Gen Montepulciano McLaren Vale 2024

Vineyard

Established: 2010

Size: 0.93ha

Aspect: Hilltop

Soil: Deep sand over clay loam

Elevation: 123m

BACKGROUND

We planted our single vineyard of Montepulciano in 2010, experimenting with a variety that thrives in the heat, needing little water to produce excellent quality fruit. Watching this young vineyard mature, our 3rd generation winemaker Peter Collett realised how much this high yielding, late ripening grape variety suits the McLaren Vale Mediterranean climate. He then decided that rather than creating our traditional full-bodied style of wine, we'd scale back the fullness and allow for a lighter expression of fruit and varietal character. Our Next Gen Montepulciano marks a new generation of both winemaking and grape growing at Woodstock Wines.

WINEMAKING

This wine spent 5 days on skins before pressing and maturation. We moved from using oak for maturation to using purely stainless steel, finding that tank maturation keeps this style wine clean and vibrant. Minimal fining and filtration were used and the wine was bottled young to retain freshness.

TASTING NOTE

Deep violet in colour, this young and juicy style of Montepulciano exhibits aromatics of purple fruit with a subtle menthol-like herbaceous character. The palate displays brightness with confectionery red fruit, complexing spicy notes and soft yet crunchy tannins. Drink this wine young, with pizza and your best pals!

FROM THE WINEMAKER

Since I became involved in the winemaking 2018, Dad and I have often quarrelled over this grape variety. Pick it too late and it becomes a monster, pick it too early and it lacks animation and life. The result of vintage 2024 is a wine that strikes great balance, having held on the vine just long enough but not too long!



NOTES
