

WOODSTOCK



Next Gen Montepulciano McLaren Vale 2025

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. After ferment, the wine is matured for minimal time in a combination of seasoned oak and stainless steel, favouring soft tannin development and maximum fruit expression. Minimal fining and filtration were used and the wine was bottled young to retain freshness.

TASTING NOTES

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 my initial winemaking involvement in 2018, I've spent a lot of time working out exactly how I want to handle this variety. Pick it too late and it becomes a monster with overly elevated alcohol, tannin and savoury flavour. Pick it too early and it loses the depth and character that make it so enjoyable. Getting that timing right is what gives the wine balance between fruit freshness and flavour generosity."



NOTES

