

# Because... you were curious



JUST BECAUSE.

## MASTERCRAFT | MONTEPULCIO 2021

*Master craftsman; A person with a special skill, especially one who makes beautiful things by hand.*

The Mastercraft range was created to celebrate the craft of making wine. Starting with a selection of distinct and favoured varietals, these wines are created from small parcels of fruit located in premium vineyards across NSW and South Australia. Each wine has fruit selected from optimal regions that highlight the unique characteristic of each varietal.

## VINTAGE CONDITIONS

The majority of the fruit for this wine was sourced from premium vineyards within New South Wales. The continental climate ensured a hot growing season resulting in long sunny days and noticeably cooler nights. The combination of these conditions allowed this vintage to produce wine with luscious, ripe fruit characters and intense depth.

## WINEMAKING

Fruit was crushed, destemmed and transferred to stainless steel potters with a 24 hour cold soak before the onset of fermentation. The fruit was pumped over three times daily to help extract colour and tannin. After fermentation the fruit was pressed and the wine transferred the oak barrels for maturation.

## TASTING NOTES

This wine shows notes of plum and boysenberry on the nose with a slight chocolate and underlying savoury spice. A mouth filling wine with medium tannins and flavours of plum and cherry with a lingering savoury finish.

This Montepulciano is a great match for a variety of rich, savoury dishes with hearty sauces such as bolognese, beef brisket or rich roasted vegetables.

## TECHNICAL INFORMATION

Region: Murray Darling, New South Wales

Alcohol: 14.5% | PH: 3.58 | Acidity: 6.21g/L

Residual Sugar: 1.8g/L | Oak: French and American Hogshead barrels

