

THE RESIDENCE MONTEPULCIANO 2020



The Residence pays tribute to the historic cottage on our Farms vineyard, which was one of the earliest properties ever settled in the Barossa. Today the cottage still stands in prime position with an impressive view of our Farms vineyard.

WINEMAKING

Sourced from premium vineyards in the Southern end of the Barossa in Lyndoch, this wine was fermented at cooler temperatures for ten days followed by secondary fermentation and maturation in a combination of French oak for twelve months to add greater complexity and depth to the wine.

TASTING NOTES

Delicate dark fruit aromas of black cherry and red plum on the nose with notes of earthiness flow through to a rich palate packed with dark fruit flavours. Medium-bodied with flavours of plum, boysenberry, dusty oak and hints of liquorice lead to silky yet firm tannin finish.

TECHNICAL DATA

ALC: 14.0%

PH: 3.29

TA: 7.9g/L

RS: 0.3g/L