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## TASTING NOTES

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### **Adelé 2012 Monastrell**

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| <b>Details:</b>          | Our first Adelé Monastrell. This grape variety is also known as Mourvedré or Mataro. Small batch, 100 dozen made, wild ferment, 50% whole bunch, bottled without fining or filtration. Bright colour, a delicious wine with red fruits and spice. Tannins are fine and well integrated to give the wine a fantastic platform for its future.                                                                                                           |
| <b>Origin:</b>           | Heathcote, Victoria,                                                                                                                                                                                                                                                                                                                                                                                                                                   |
| <b>Blend</b>             | Monastrell 100%                                                                                                                                                                                                                                                                                                                                                                                                                                        |
| <b>Viticulture:</b>      | Vines planted in 2002. Vines spur-pruned and vertical shoot positioned to ensure fruit exposure and even ripening. Low yielding to ensure richly flavoured grapes.                                                                                                                                                                                                                                                                                     |
| <b>Vintage:</b>          | A warm winter, hence an early budburst in mid August. An early flowering followed, with good November rains. A coolish summer with rains in January and February. Fruit picked on March 28th.                                                                                                                                                                                                                                                          |
| <b>Winemaking:</b>       | Fruit had 50% whole bunches with the balance destemmed and tipped into our large French oak open fermenter, cold soaked for 4-5 days and natural "wild" yeast fermented. Plunged during cold soak, then 2 times daily during ferment. Basket pressed into French oak barriques (20% new) with natural malolactic fermentation. Matured for 14 months in barriques. The wine was racked on a new moon (twice) and bottled without fining or filtration. |
| <b>Bottled:</b>          | Oct 2013                                                                                                                                                                                                                                                                                                                                                                                                                                               |
| <b>Alcohol:</b>          | 13.5%                                                                                                                                                                                                                                                                                                                                                                                                                                                  |
| <b>Ageing Potential:</b> | Enjoy now, or cellar for 5-10 years                                                                                                                                                                                                                                                                                                                                                                                                                    |