



Technical Notes – 2021 Montepulciano

Small batch. Single vineyard. Handmade.

Varietal Composition: 100% Montepulciano

Region: Riverland

Vineyard: Bassham Family Organic Vineyard, Barmera

Harvest: March 2021

Bottling Date: June 2021

Release Date: August 2021

Fermentation Method: 10 tonne open fermenter.

Length of Fermentation: 9 days

Malolactic Fermentation: 100%

Barrel or Stainless: Stainless

Vine Age: Own roots, 12 years

Soil: Red sandy loam over limestone

Alcohol: 14.0%

Winemakers Comments: 2021 was the kindest vintage we have experienced in 9 years of Delinquente – a La Nina cycle bringing good spring rainfall, mild summer temperatures and cool, crisp nights. The Bassham Family Organic and Biodynamic vineyard, bursting with natural vitality and life, took full advantage of Mother Nature’s gift and produced beautiful quality fruit – sweet, layered, and with piercing acidity – and plenty of it too!

The Montepulciano was harvested from two different patches on the Bassham Family Organic vineyard, on separate days about a week apart. Each pick was fermented separately and blended together just prior to bottling. The earlier pick carried a lovely tart acidity and green energy, usually associated with whole bunch fermented wines, while the later pick gives palate weight and the deeper fruit character for drinkability – the final blend bringing both parcels together in a really awesome way.

The idea with this wine is to make an uncomplicated red wine that provides flavour and energy. The thick skins provides a lovely, dark purple colour, and while the nose gives a feeling of power and intensity, the palate opens with a lovely, puckering fruit character, like a basket of freshly picked, maybe slightly underripe, but delicious mixed berries. The finish brings that tannin and those grippy, savoury elements back into play, while the acid keeps the freshness and length going. Pasta, pizza, BBQ, Salt and Vinegar Pringles – whatever, it’s a wine for all seasons.