

MORTON ESTATE



WHITE LABEL HAWKES BAY MONTEPULCIANO 2007

This prominent red grape variety from the Italian region Abruzzo, is pronounced “Mon-tah-pool-chah-no”, and is a lighter style with relatively low acidity and softer tannins than other red varieties. It prefers a warm and sunny climate with cool nights so is well suited for Hawkes Bay production.

The 2007 vintage displays aromas of dark plums, black cherry, tobacco leaf, vanilla and subtle “woody” characters. Dark fruits with hints of cherry enveloped in an earthy spiciness complete a smooth, medium bodied palate.

Montepulciano pairs with a wide variety of foods, notably baked lasagne and rabbit casserole.

As it contains a lower tannin content, Montepulciano is best consumed young or within two years of bottling.

Grape Varieties:
Region:

Montepulciano
Hawkes Bay

Wine Analysis:
Date of Harvest
Brix
Fermentation
Maturation
Malolactic
Bottling Date
Alcohol Volume
Residual Sugar
Acidity
pH

April, 2007
21°
Red fermenter
12 months oak barrels
100%
19 June, 2009
11.3%
5.5 g/L
6.3 g/L
3.39