



2022 Special Release Montepulciano

Region

Hunter Valley

The Special Release label gives Mike and the winemaking team the opportunity to create unique and interesting wines. These handcrafted wines are available only to our DeWine Club members and cellar door guests.



The Story

Montepulciano is the native red variety from the Abruzzo region where the De Iuliis family migrated from. We were the first in the Hunter to plant Montepulciano in 2010. The vines are planted on the rich clay soils of our family LDR Vineyard.

The Wine

Deep rubyred color and complex aromatics including black cherry, plum, and hints of spice. On the palate, fullbodied with dark fruits and tobacco, leather, and earthv undertones. The finish is long, lingering, and well-structured.

The Vintage

Excellent growing conditions in 2022 led to healthy vines and good yields.

The vines are hardy and disease resistant, aligning with sustainable and responsible farming practices.

The Potential

The fine tannin structure and natural acidity gives the wine the potential to age for 5-10 years. The lush fruit and spice will begin to transform to secondary characterisitics of tobacco and candied fruit.

The Match

Montepulciano's robust body and balanced acidity make it a great complement to rich meat dishes like grilled lamb or beef stews. The wine's earthy and dark fruit notes also pair well with flavorful tomatobased pasta dishes or roasted vegetables.