2025 Montepulciano

Vegan friendly & Gluten Free

Vineyard

The Montepulciano thrives in our warm Mediterranean climate of McLaren Vale.

Grown on Willunga foothills geology with cooling maritime influence, the variety benefits from warm days and cool nights, allowing full flavour ripeness while retaining freshness and natural acidity.

The ancient soils of schist, quartzite and sandy loam contribute complexity and mineral drive, while Orbis' regenerative farming practices continue to build vineyard health and resilience.

Overall, the vineyard produced Montepulciano with depth, balance and strong varietal expression reflective of both site and season.

Winemaking

The 2025 Orbis Montepulciano was hand-picked and fermented cool at 18°C over two weeks to preserve aromatics, freshness and purity of fruit. Following fermentation, the wine underwent full malolactic fermentation to soften acidity and build texture and complexity.

The wine was then matured for 12 months in old French oak, incorporated to provide subtle spice and structure without overpowering the varietal character. The result is a vibrant yet savoury expression of Montepulciano, showing dark fruit intensity, fine tannins and balanced natural acidity.

Vintage

The 2025 season began with a mild, dry spring that encouraged balanced canopies and even fruit set. Summer brought warm, dry conditions with low disease pressure, allowing the fruit to ripen steadily and develop vibrant colour and natural concentration.

Characteristics

Colour: Deep ruby red with vibrant purple hues.

Aroma: Lifted aromas of violets, blackberry, raspberry are layered with subtle spice and hints of earthy savouriness from oak maturation.

Palate: Decadent and full-bodied, the palate shows concentrated black and red fruits balanced by fine-grained tannins and salivating acidity. Notes of liquorice, black olives, and cloves carry through to a long, structured finish with elegance and freshness.

Food pairing: Seared lamb koftas with mint and preserved lemon Greek yoghurt

Cellaring: Drink now or cellar for up to 15 years

Technical Details

Residual Sugar: Dry <0.1 g/l

TA: 7.02

Alc: 15.0

Free SO2: 25ppm

Total SO2: 60ppm

PH: 3.42