



"Outstanding winery regularly producing wines of exemplary quality and typicity."

Inaugural vintage: 2019



Alcohol: 13.7%, TA: 6.53g/L

pH: 3.18pH, RS g/l: <1 g/L

Harvest Date: March 2019

Bottled: 17/06/19

MONTALTO

PENNON HILL PINOT GRIS 2019

Montalto Pennon Hill range is the perfect introduction to these cool climate varieties. Bright and entirely quaffable, Montalto Pennon Hill wines are a perfect expression of the Mornington Peninsula; its essence in a bottle. Perfect drinking for every occasion.

"A bright and fresh wine exhibiting talc, lemon verbena, lemon sherbet, lychee together with some mineral and nettle complexity. The palate is expressive with luscious lychee and floral fruit qualities, beautiful texture and bright natural acidity to carry the finish."

Simon Black, Winemaker

CELLARING POTENTIAL:

Drinking beautifully now, this will continue to evolve with further cellaring. 3 to 5 years.

VINTAGE:

The growing season began with excellent soil moisture, temperatures rose consistently and evenly through spring. Spring rainfall was down more than 40% of the average over the last 5 years, however, these conditions still provided ample soil moisture for a successful flowering and shoot growth. Given the drier than usual conditions, disease pressure was much lower. Our first surprise for the season was that the bunch counts which were up 25% on 2018, an indication that yields would be good. December brought above-average rainfall, with one key rain event late in the month, which was much needed and at a critical time when small green berries are rapidly growing. January and February were hot and dry, and consequently, harvest started early. Ripe, disease-free fruit was great, however extended hot conditions meant several varieties ripened at the same time causing enormous pressure. Relief from the heat finally arrived in early March and with it, the second half of the vintage began with lower temperatures and minor rainfall events were most welcome. The remaining fruit from the cooler vineyards enjoyed the longer, slower ripening conditions and produced beautiful clean, ripe fruit.

VINEYARD:

The fruit for this wine is sourced from a selection of our 'up-hill' and 'down-hill' sites across the Mornington Peninsula, with 52% coming from Tuerong, and the remaining 48% from Main Ridge and Red Hill.

WINEMAKING:

A stunning year for Gris with wonderful aromatics melding with lovely textural qualities. This wine has been made with a view to preserving freshness and varietal definition, whilst combining some added complexity through different vinification methods. All grapes were whole bunch pressed, with 90% of the blend being cold settled in stainless steel to achieve a brightly clarified juice before racking and inoculation with QA23 yeast. 10% of the blend was transferred to old French oak barriques, complete with solids, where wild yeast was utilised to conduct the ferment. Fermentation temperatures were controlled between 14 and 16 degrees Celsius until dry.

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MONTALTO



OUR WINEMAKER, SIMON BLACK:

Approaching his 12th vintage as Montalto winemaker, Simon Black has a tremendous grounding and recognition for the vineyards that provide the life-blood to the Montalto winery, together with a meticulous understanding of how to vinify and capture the potential of each site.

Following his graduation in Oenology from Charles Sturt University in 1996, Black travelled extensively, nationally and internationally, honing his craft. It was inevitable that his love of Chardonnay and Pinot Noir would eventually see him settle on Victoria's Mornington Peninsula.

During his time with Montalto, Black has amassed over 190 Gold medals together with 58 Trophies in regional, national and international wine shows, together with significant critical acclaim. He is a Len Evans Tutorial graduate and was also a Gourmet Traveller Winemaker of the Year finalist in 2015.

The ongoing search for wine-perfection is what drives Black:

"I may get 40 vintages to apply my craft. If the wine Gods are friendly and the planets align, one in ten of these might produce grapes of exceptional quality, leaving only 4 opportunities in my career to make truly great wine. The quest feeds the fascination."



ABOUT US:

Montalto is an award-winning winery, AGFG chef's hatted restaurant, casual Piazza and Sculpture Trail, located at Red Hill on the Mornington Peninsula.

The Mornington Peninsula experiences warm days and cool nights, creating wines that are easy-drinking and approachable. Our Montalto Pennon Hill wines are the perfect introduction to these cool climate varietals. Bright and entirely quaffable, Montalto Pennon Hill wines are a perfect expression of the Mornington Peninsula; its essence in a bottle. Perfect drinking for every occasion.