

MONTALTO

ESTATE PINOT NOIR 2019



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

Inaugural vintage: 1999



Alcohol: 13.7%, TA: 6.23g/L

pH: 3.51pH, RS g/l: <1 g/L

Harvest Date: Feb/March 2019

Bottled: 13/02/20 Bottles: 17,820

"Red and black cherry are the hallmark fruit qualities in the 2019 Estate Pinot Noir. Combine this with notes of black tea, blood orange, florals, spice, earth, dried herbs and forest floor, with a lick of mocha oak and the results is a formidable and complex aroma profile. With the warmer 2019 season, we upped the ante with whole-bunch work to build in some additional aromatics and savoury qualities. The sweet fruit is harnessed by some structural ripe tannin which carries the length of the palate and is supported by bright natural acidity and a long and savoury finish."

Simon Black, Winemaker

CELLARING POTENTIAL:

The 2019 season was a riper more generous fruited year. It will drink beautifully in the short term and reward careful cellaring for 5 to 10 years.

VINTAGE:

The growing season began with excellent soil moisture from winter rainfall. In their usual way, temperatures rose consistently and evenly as the days quickly got longer through spring. Spring rainfall in September, October and November was down more than 40% of the average over the last 5 years, given the drier than usual conditions. disease pressure was also much lower. January and February were hot and dry, and consequently, harvest started early and progressed quickly. 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. Specifically, on Pinot Noir, some of the lower yielding, high quality blocks with big canopies accumulated sugar quickly which meant the ideal picking window was very narrow. The later picked, cooler blocks appear to be the pick of the fruit where ripening was longer and slower.

VINEYARD:

Our Montalto Estate label represents the best parcels of fruit from select blocks across our Estate Vineyards. Balanced vine physiology and meticulous attention to detail in the vineyard ensure premium quality. Our Estate Pinot Noir is a composition of sites, including the cooler 'up the hill' vineyards of Red Hill and Main Ridge and from our warmer 'down the hill' Merricks and Tuerong vineyards. Red Hill and Main Ridge provide classic red fruited high-toned notes, whilst darker and earthier qualities come from Merricks and Tuerong, which adds depth and structure to the final wine. We are fortunate to have 38 individual blocks of Pinot Noir, averaging one acre (0.4 ha) each, across our vineyards, and this wine is comprised of six of them.

WINEMAKING:

The warmer 2019 season lent itself to increasing the amount of 'Montalto-style' whole-bunch fermentation; this technique involves loading whole bunches into a 2T open-fermenter and allowing them to undergo 10 to 14 days of carbonic maceration before being destemmed into 2 tonne open fermenters where primary wild and natural fermentation is completed. The result from whole-bunch fermentation is a significant increase in aromatics and savoury complexity. In 2019, 23% of the blend is made using this technique. The remaining portion of fruit is sorted on the table, destemmed, and then allowed to soak for 7 days before the onset of wild fermentation. Ferment temperatures can peak at 32 degrees Celsius. A post ferment maceration of 7 days followed before pressing. The wine was lightly racked to French oak Barriques and Puncheons (27% new) for natural malolactic fermentation. The wine is matured for 11 months in barrel prior to blending and bottling

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MONTALTO



OUR WINEMAKER, SIMON BLACK:

Having just completed his 11th 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 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 a Halliday Five Red Star winery, 16 times AGFG chef's hatted restaurant, casual Piazza and Sculpture Trail, located at Red Hill on the Mornington Peninsula.

Our Montalto label represents the best parcels of fruit from our Estate Vineyards. Balanced vine physiology and meticulous attention to detail in the vineyard ensure premium quality. Ultimately, we're looking to create wines with balance that encompass complexity, concentration and finesse with the potential for longevity. Our picking decisions reflect our desire to target citrus, floral and mineral qualities hinting towards some stone fruits. Our sugars correspond to alcohols in the high 12's and low 13's and natural acidity provide drive and tension.