



MONTALTO

PENNON HILL PINOT NOIR 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.

"Red currants, blueberry, sour cherry, cranberry and dried strawberry combine with florals, dried herbs, spice, and earthy forest-floor qualities. On the palate, generous juicy red fruits meld with bramble and earth. A tickle of whole bunch enhances the aromatics and provides some savoury drive. French oak plays a lovely supportive role adding to the structure and flavour profile by way of mocha notes. An approachable Pinot Noir with excellent varietal and regional expression typical of the 2019 vintage"

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:

Made from hand-harvested batches of Pinot Noir grapes from our vineyards than span the Peninsula with approximately 47% coming from our cooler sites in Main Ridge & Red Hill, and the balance hailing from our Merricks and Tuerong vineyards. Multiple clones including MV6, 114, 115, 677, 777, Calera, D4V2 & D5V12 contribute to the blend.

WINEMAKING:

Grapes were de-stemmed into 2T open fermenters followed by a short cold maceration period of between 3 and 5 days before the onset of wild fermentation. 7% of the blend underwent '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 fermentation is completed. At the completion of primary fermentation, the grapes were pressed and the wine transferred to French oak barriques and Puncheons (26% new) for natural malo-lactic fermentation. Average skin contact time was 17 days. Barrel maturation was for 9 months.

Alcohol: 13.7%, TA: 6.15g/L

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

Harvest Date: March 2019

Bottled: 10/12/19

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OUR WINEMAKER, SIMON BLACK:

Having just completed his 10th 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 an award-winning winery, AGFG chef's hatted restaurant, casual Piazza and Sculpture Trail, located at Red Hill on the Mornington Peninsula.

Our Pennon Hill wines are made with the intent of exploring and highlighting the unique terroir and sub-regionality of our Mornington Peninsula vineyards. Through the ability to source fruit from sub regions across the Mornington Peninsula, we have been able to select single vineyard or block fruit that best displays those sub regional qualities. Micro climate, altitude, wind, soil, clone selection all play part in making these wines of true "terroir"