



Gold Medal
2019 Victorian Wine Show
2019 Asian Pinot Noir Masters
Best Pinot Noir 2020 Victorian Wine Show
Trophy
Best Pinot Noir 2020 Victorian Wine Show
96 Points James Halliday

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

Inaugural vintage: 1999



Alcohol: 13.6%, TA: 6.15g/L

pH: 3.50pH, RS g/l: <1 g/L

Harvest Date: 01/03/18

Bottled: 13/02/19

MONTALTO

SINGLE VINEYARD 'TUERONG BLOCK' PINOT NOIR 2018

"A highly aromatic wine displaying immense complexity. Blackberry and kirsch notes combine with graphite, cherry, and earthy undertones. There's a whole-bunch floral and fragrant perfume hovering together with some subtle dried herbs, black olive and root vegetables. The palate is structured but shows restraint and elegance as the saturating fruits dissolve into the savoury finish."

Simon Black, Winemaker

CELLARING POTENTIAL:

The structure and fruit concentration derived from the Tuerong Block, means it always has great aging potential. The 2018 is no exception and with careful and correct cellaring, it's drinking life will carry on for 10+ years.

VINTAGE:

The season started in the spring with above-average rainfall and slightly below-average temperatures. Conditions during flowering in November were 2.3°C warmer than long-term averages and the warmest of the last 8 years since we have been keeping records on our own site in Red Hill. Flowering and fruit set proceeded quickly and by Christmas we knew that despite our bunch numbers being down, berry number and bunch weight would make up the shortfall. Come harvest, we had big bunches and knew the loosely knit clones of Pinot Noir and Chardonnay where berries had a glimpse of the sun would perform best. Harvest temperatures and rainfall were average, no disease pressure to consider, just the usual puzzle of trying to pick every block at optimum ripeness. Usually, we expect a gap in ripening between uphill and downhill vineyards however this was not the case from the warmer 2018 vintage. The best wines were made when we nailed the very narrow picking window, and these wines are beautiful.

VINEYARD:

A warm site situated at the northern end of the Peninsula, with an elevation of 30 metres above sea level and a gentle northern slope. Clay loam soils prevail. This is a powerful site, which typically gives structured and dark fruited wines. Fruit ripens early in the season and for Pinot Noir that means a darker fruit profile with great depth of flavour and structure. The afternoon sea breeze reduces any hot northerly winds.

WINEMAKING:

This power and darkness in this block lends itself to 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. The result is a significant increase in aromatics and savoury complexity. In 2018, 31% 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 Puncheons (29% new) for natural malolactic fermentation and 11 months maturation.

hello@montalto.com.au
33 Shoreham Road, Red Hill South, VIC 3937
03 5989 8412

@montaltovineyard
f @montaltovineyard
www.montalto.com.au

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 café and Sculpture Trail, located at Red Hill on the Mornington Peninsula.

Our Single Vineyard 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".