



MONTALTO

ESTATE CHARDONNAY 2018

"The Estate Chardonnay is traditionally built on a core of citrus fruit (lime, lemon, tangerine, grapefruit), but in 2018, the warmer season has added an extra layer of white fleshed stone fruits. Wet stone, white florals, a lick of sulphides and spicy oak all chime in to play their part. The influence of French oak adds to the chewy richness and mouth feel of the wine, before finishing with bright and energetic naturally acidity."

Simon Black, Winemaker

CELLARING POTENTIAL:

The tension of acidity, purity and focus in the 2018 Montalto Estate Chardonnay provides the foundation for mid to long term cellaring. 8 to 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:

The Lion's share of this Chardonnay comes from our prized home vineyard in Red Hill South. The northerly aspect offers protection from the cool southerlies and good sunlight interception during ripening. This is a special site where old, dry grown Chardonnay vines deliver wonderful depth of flavour..

WINEMAKING:

Whole-bunch pressing is utilised. No SO₂ is added until bottling, consequently there is oxidative juice handling throughout the vinification period. A considered amount of solids is maintained in the ferment. After whole bunch pressing, the juice is transferred to French oak barriques and puncheons (28% new). Following wild fermentation, natural malolactic fermentation brings the natural acidity back into check and the wine is then left to mature on lees, which are stirred when appropriate following appraisal. Yeast lees collected from previous vintages is added back to some of the barrels to enhance flavour and texture. The wine is aged for 11 months in oak prior to blending and bottling.

Alcohol: 13.0%, TA: 6.40g/L

pH: 3.17pH, RS g/l: <1 g/L

Harvest Date: 03/18

Bottled: 14/02/19

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