

# MONTALTO

## SINGLE VINEYARD 'TUERONG' CHARDONNAY 2018



Gold Medal  
2019 Victorian Wine Show

96 Points James Halliday

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

Inaugural vintage: 1999



Alcohol: 12.8%, TA: 6.15g/L

pH: 3.13pH, RS g/l: <1 g/L

Harvest Date: 22/02/18

Bottled: 12/02/19

*"Preserved lemons, lime curd and white peach provide the aroma framework for this wine. There's an intriguing savoury complexity also. White florals, lime, ginger, oatmeal, pastry and brioche notes all chime in to add extra dimension. There's an underlying current of evenness and a tension and brightness of natural acidity. The palate is juicy, chewy and textured."*

Simon Black, Winemaker

### CELLARING POTENTIAL:

This is our third release of this wine and the quality produced from this site is exceptional. There's an energy and brightness that will see this wine age gracefully providing wonderful potential for future drinking. Cellared correctly, it should reward the patient consumer with 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 single block wine of Clone 277 Chardonnay made from our newly acquired Tuerong vineyard planted in 1993. This vineyard is in the warmer and drier part of the Peninsula where fruit ripens early in the season. The afternoon sea breeze reduces any hot northerly winds. This is our only site with the Bernard clones of Chardonnay which are an important part of the Tuerong Block Chardonnay.

### WINEMAKING:

The fruit was whole bunch pressed with no sulphur addition at harvest and the juice is oxidatively handled. Minimal settling follows before each batch is transferred to French oak barriques and puncheons (32% new) for wild fermentation and natural malolactic fermentation. The wine is left to mature on lees, which are stirred when appropriate following appraisal. The wine is aged for 11 months in oak prior to blending and bottling.

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## 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".