

**MAIN RIDGE BLOCK
PINOT NOIR**
Established: 1990
Acres: Pinot Noir 5.3, Pinot Gris 3.5,
Chardonnay 4.2
Elevation: 150-170 metres
Pinot Noir harvest date: Late March-Early April
What you need to know:
Higher altitude and exposure to southerly winds
means cooler ripening conditions, ideal for
preserving the delicate fruit aromatics.
The northerly aspect helps create a warmer
microclimate. This vineyard thrives in warm,
dry years with pure and delicate fruit flavours.

TUERONG BLOCK CHARDONNAY
Established: 1993
Acres: Chardonnay 12.2, Pinot Noir 42.0,
Pinot Gris 5.8, Sauvignon Blanc 4.9
Elevation: 30 metres
Pinot Noir harvest date: Late February-Early March
What you need to know:
This is the warmer and drier part of the Peninsula
where 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. This is our
only site with the Bernard clones of Chardonnay
which are an important part of the Tuerong
Block Chardonnay.

PENNON HILL
Established: 1985
Acres: Chardonnay 6.6, Pinot Gris 2.0,
Riesling 1.4, Pinot Noir 5.5
Elevation: 110 metres
Pinot Noir harvest date: Mid-Late March
What you need to know:
This southerly slope with exposure to cool
southerlies produces tiny yeilds, but the
south-west aspect offers protection from
sunburn, common when grapes are too
exposed. Slow, controlled ripening is a feature
of this site, which preserves subtle and delicate
aromatic flavours and suits the white varieties.

**RED HILL BLOCK
PINOT NOIR**
Established: 1986
Acres: Chardonnay 6.0, Pinot Noir 5.6,
Savagnin 1.0
Elevation: 110 metres
Pinot Noir harvest date: Mid-late March
What you need to know:
The northerly aspect offers protection from the cool southerlies and plenty of sunshine during
ripening. This is a special site where old, dry grown Chardonnay and Pinot Noir deliver
wonderful depth of flavour for our ‘The Eleven’ Chardonnay and Red Hill Block Pinot Noir.

MONTALTO

SINGLE VINEYARD SITES

THE MORNINGTON PENINSULA REGION
What makes the Mornington Peninsula unique is the large bodies of water that surround it,
Port Phillip Bay and Western Port Bay. This maritime influence causes the hot northerly wind to
pick up moisture and liberate heat before reaching the Peninsula. When the hot northerly is
blowing, this relative cooling effect helps greatly to reduce vine stress and preserve delicate
aromas and flavours during ripening.
There are many sub regional differences and micro climates that add further interest to the
Mornington Peninsula style. At the northern end of the Peninsula or ‘Down The Hill’ there’s less
rainfall and conditions are warmer and this
produces a powerful and structured style of Pinot
Noir. The areas around Red Hill and Main Ridge we
refer to as ‘Up The Hill’ where its higher, cooler and
wetter and the soils are more fertile. By comparison,
‘Up The Hill’ produces a more delicately structured
Pinot Noir with flavours in more of a red fruit and
spice spectrum. These are the differences that
continue to excite us as we continue on our journey
to understand our vineyards.

