



MONTROSE

MUDGEE ~ AUSTRALIA

Nestled in the hills edge on the outskirts of Mudgee, Montrose is the region's pre-eminent winery. Situated at over 500 metres and with soils of ancient red clay loam of volcanic origin, the Montrose vineyards deliver distinctive high quality grapes that with careful nurturing create wines of outstanding varietal character, complexity and balance. Montrose was established in 1974 by Carlo Salteri and Franco Belgiorno-Nettis, Italian engineers with a love of fine wine. The Italian connection continued with the appointment of Italian born and trained winemaker Carlo Corino in 1976. Legend has it Corino brought with him Australia's first vine cuttings of the Italian varietals barbera, nebbiolo and sangiovese vines, planting them on the winery's Stony Creek and Winery Block vineyards. During the 1980's the intensely flavoured and deeply coloured Montrose Shiraz was called "Black" Shiraz by its fans. Over the years it has won numerous awards and accolades and is now widely regarded to be one of the region's greatest red wines. In the early 1990s Montrose pioneered Australian chardonnay internationally, having the number-one selling Chardonnay in the USA – a reflection of Mudgee's early adoption and success with the variety. Meanwhile, Montrose winemakers developed the multi-award winning Stony Creek Chardonnay – noteworthy for its terrific structure and extraordinary ability to age. Today, as the region's largest winery, Montrose combines traditional winemaking techniques with state-of-the-art technology and equipment to produce exemplary regional wines under the custodianship of Australian wine legend Bob Oatley.



Stony Creek Chardonnay 2014

VINEYARD: A selection of blocks from Oatley family owned vineyards: Craigmoor, Chardonnay Park and Woodbrook – central and northern Mudgee.

ELEVATION: average of 500 metres above sea level.

SOIL: Well-drained rich red clay loam of volcanic origin.

VINE AGE: 12-40 years.

VITICULTURE: Our high altitude (over 500 metres), cooler vineyard sites in the Mudgee hills ripen more slowly and later than others within the region, requiring minimal irrigation and cropping low at less than 6 tonnes/hectare.

WINEMAKING: Harvested by hand at optimal flavour ripeness in the cool of the night and early morning. Immediately whole bunch pressed and allowed to ferment with natural yeast, it is matured for a short time in fine grained French oak hogsheads and barriques, undergoing periodic light battonage and avoiding a secondary malolactic fermentation. Fruit intensity and purity is preserved via minimal winemaking intervention.

DESCRIPTION: "Stony Creek" Chardonnay is a remarkable expression of restraint and elegance. A generous wine built on a core of minerality and intense citrus fruit supported by spicy oak. Will repay short to mid-term cellaring.

CELLAR: Up to 8 years.

Alc/Vol: 13.0%

RS: 0.39 g/L

pH: 3.34

TA: 5.68g/L