

# 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 varieties barbera, nebbiolo and sangiovese vines, planting them on the winery's Stony Creek and Winery Block vineyards. The 1980s saw Montrose gain notoriety for innovative wines from these varieties and the powerfully rich, traditional "Black" Shiraz.*

*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 2011

**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 carefully selected yeast strains, it is matured for a short time in fine grained French oak hogsheads. Fruit intensity and purity is preserved via minimal winemaking intervention and very little malo-lactic fermentation.

**DESCRIPTION:** "Stony Creek" Chardonnay is a stylish, textured, lightly oaked wine in the modern style. Will repay mid-term cellaring.

**CELLAR:** Up to 5 years.

Alc/Vol:	12.78%
RS:	2.23 g/L
pH:	3.39
TA:	6.10g/L