

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 Belgiorino-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.



Mudgee Chardonnay 2013

VITICULTURE: Produced from carefully selected parcels of grapes from Oatley familyowned vineyards across a range of sites within the Mudgee region. Altitudes range from 450 to 560 metres and a number of soil types but primarily well-drained rich red clay loam of volcanic origin with significant quartz deposits.

WINEMAKING: The grapes were harvested at optimal flavour ripeness in the cool of the night and a variety of winemaking regimes were employed, including carefully selected yeast strains, a combination of stainless steel and oak fermentation. Final blending and bottling took place in early 2014.

DESCRIPTION: Produced in a modern style, this wine displays all the hallmarks of higher altitude winemaking – stylish, textured and lightly oaked wine with bright, crisp fruit flavours. It will partner most poultry and flavoursome seafood dishes very well.

CELLAR: 2 - 4 years.

Alc/vol: 13.0%

RS: Dry

pH: 3.50

TA: 5.57g/L