

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.

Now in his thirteenth vintage at the winery, winemaker James Manners has crafted many award-winning wines for Montrose and is passionate about Mudgee's unique terroir and its influence on the wines.

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 ownership of the famous Oatley winemaking family.

MONTROSE BLACK SHIRAZ 2009



VINEYARD: 'Black Shiraz Block', central Mudgee.

ELEVATION: 500 metres above sea level.

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

VINE AGE: 38 years.

VITICULTURE: Located in the affectionately termed 'golden triangle' of Mudgee (vineyards from which a high proportion of gold medals seem to spring), these relatively old vines are carefully managed to ensure an ideal canopy and when necessary any green fruit is removed at veraison to ensure uniform ripening. Minimally irrigated and cropped at a relatively low 6 tonne/hectare.

WINEMAKING: Harvested at 14.0-14.5 degree baumé, crushed to small open fermenters and regularly plunged over a moderately cool 12 day fermentation. Gently pressed to a mix of French and American oak hogsheads to undergo malolactic fermentation and matured for 14 months.

DESCRIPTION: A powerful yet elegant expression of the variety where the depth and concentration of fruit is carried by a round tannin profile supported by oak maturation.

CELLAR: Up to 10 years.

Alc/vol:	14.2%
RS:	0.40g/L
pH:	3.50
TA:	6.80g/L

"Black Shiraz is about balance, flavour and the true expression of the Mudgee region"
James Manners, Winemaker