

MONTROSE



MUDGEE-AUSTRALIA

Nestled in the hills on the outskirts of Mudgee, Montrose is the region's pre-eminent winery. 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.

MUDGEE CHARDONNAY 2010



VITICULTURE: Produced from carefully selected parcels of grapes from Oatley family-owned 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 barrel fermentation, and partial maturation in tight grained French oak hogsheads from a range of different coopers, with varying degrees of toast. Barrel selection, final blending and bottling took place in early 2011.

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:	12.8%
RS:	1.33g/L
pH:	3.37
TA:	6.50g/L