

# 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 SHIRAZ 2009



**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 ideal flavour ripeness and the wine spent 12 days fermenting on skins to extract colour, flavour and tannin, then completing its secondary fermentation in French oak hogsheads followed by extended maturation prior to final barrel selection, blending and bottling in early 2011.

**DESCRIPTION:** Produced in the modern Australian style, this is a richly textured, finely balanced wine typical of the Mudgee region. Lifted red fruit aromas lead to a flavoursome, palate, with gentle yet firm tannins and a lovely mouthfeel. It will cellar well for 8-10 years and pairs outstandingly with char-grilled beef or lamb.

**CELLAR:** 8-10 years

**ALC/VOL:** 13.8%  
**RS:** 0.50g/L  
**pH:** 3.50  
**TA:** 6.00g/L