

# MONTROSE



*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 varietals 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 varietals 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 true 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 eleventh 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 OMAGGIO BARBERA 2006

**VINEYARD:** Stony Creek, north-east Mudgee and Montrose Home Block<sup>2</sup>, directly north of the Mudgee township.

**ELEVATION:** 500-550 metres above sea level.

**SOIL:** Well-drained rich red and grey clay loam of volcanic origin with significant quartz deposits and limestone substrata.

**VINE AGE:** 5-25 years.

**VITICULTURE:** Careful management of vine canopy and bunch thinned to ensure even ripening, irrigated when necessary.

**WINEMAKING:** Harvested at 14.0 degree baumé, crushed to small potter fermenters and gently pumped over during a relatively cool 12 day fermentation. Pressed into older French oak hogsheads for malolactic fermentation and matured for 12 months prior to blending and bottling.

**DESCRIPTION:** A traditional Australian expression of this Italian variety showcasing a complex and intriguing savoury fruit profile supported by soft tannins and trademark fresh acidity.

**CELLAR:** Up to 7 years.

Alc/vol: 14.0% RS: 0.60g/L pH: 3.50 TA: 6.26g/L

*"Carlo Corino, winemaker from 1976 -1988 helped us discover the unique flavours of Italian varietals including barbera. We pay tribute to this history in the name "Omaggio" - Italian for homage." James Manners, Winemaker*

