



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 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.



Black Shiraz 2014

VINEYARD: Cumbandry, northern Mudgee (near Gulgong) and Chardonnay Park, central Mudgee (adjacent to the Montrose Winery).

ELEVATION: 500 - 520 metres above sea level.

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

VINE AGE: Over 25 years.

VITICULTURE: Located towards the north of the Mudgee township, near the Montrose Winery and the township of Gulgong, the Chardonnay Park & Cumbandry vineyards were planted by the Oatley family in their Rosemount Estate days. These fully mature 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 14-14.5 degree baumé, crushed to a combination of small open and closed vinomatic and Potter fermenters, cold soaked for 7 days, fermented on skins, regularly plunged and left on skins for a further week post-ferment. Gently pressed to a mix of French oak hogsheads and barriques (new to 2 year old) to undergo malolactic fermentation and matured for 12-15 months in barrel.

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: 10+ years.

Alc/vol: 13.5%

RS: Dry

pH: 3.75

TA: 5.24g/L