



"Outstanding winery regularly producing wines of exemplary quality and typicity."

Inaugural vintage: 1999



Alcohol: 13.0%, T/A: 6.68g/L

pH: 3.22pH, RS g/L: <1 g/L

Harvest Date: 02/24+ 03/24

Bottled: December 2024

Quantity Produced: 1495 dozen

# MONTALTO

## PENNON HILL CHARDONNAY 2024

*"Aromas of white fleshed peach and nectarine meld with poached pear, white florals and gentle oak by the way of brioche and roast hazelnuts. The palate is juicy and morish, the quenching lemon acidity sitting effortlessly alongside the fleshy generosity of stone fruit flavours. There's lots of white peach together with a hint of sweet pastry with dustings of sugar. Chai spices and bacon bits, slate and integrated oak frame a Chardonnay of varietal definition and regional expression."*

Simon Black, Chief Winemaker

### A WINEMAKERS GUIDE TO ENJOYMENT:

Fleshy stone fruit and lemon acidity along with chai spices and brioche.  
Food match: John Dory with lemon caper sauce

### CELLARING POTENTIAL:

Made to be enjoyed young, however, will also develop complexity with careful mid-term cellaring of up to 5 years.

### VINTAGE INFORMATION:

The 2024 vintage began with stable weather and cloud cover from September to November. However, some rain events during the critical flowering period resulted in poor fruit set, especially in uphill vineyards, while downhill sites fared better. Wet and humid conditions later in the year increased disease pressure and lush growth. Our vineyard team worked tirelessly to maintain vineyard and fruit health. A change in fortunes brought a seven-week dry spell starting at veraison, leading to excellent fruit development. Harvest began on February 9th, our earliest on record, and concluded early on March 13th.

### VINEYARD INFORMATION:

Chardonnay has now firmly established a strong reputation as a consistent and high-quality variety on the Mornington Peninsula. This wine is made as an early drinking style when compared to either of its siblings in the "Estate" or "Single Vineyard" Chardonnays but is by no means a lesser wine. This is a multi-clone Chardonnay hailing from several sites in the warmer Tuerong sub region.

### WINEMAKING:

Hand harvested fruit is whole bunch pressed directly to French oak barriques and puncheons (19% new). A considered amount of solids is maintained in the ferment. Following wild primary fermentation, malolactic fermentation brings the natural acidity back into check. The wine is then left to mature on lees and stirred when appropriate following appraisal to enhance flavour and texture. The wine is aged for 9 months in oak prior to blending and bottling.

### AVAILABLE ONLINE:

<https://montalto.com.au/shop/montalto-pennon-hill-chardonnay-2024>

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## ABOUT SIMON BLACK, CHIEF WINEMAKER:

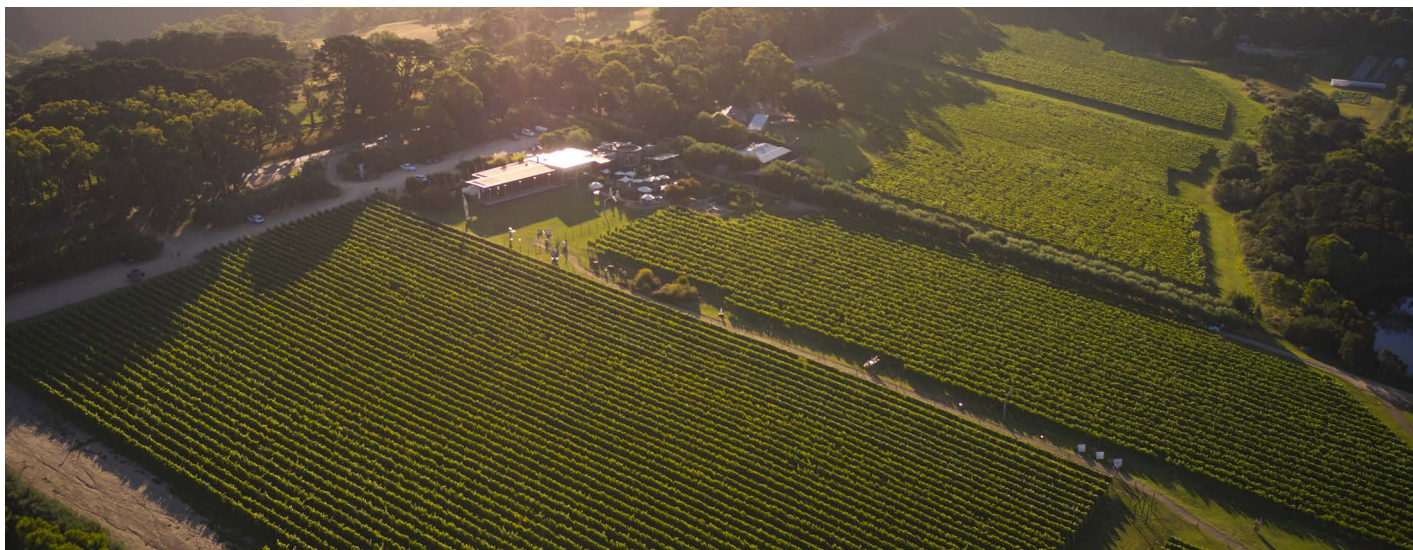
Commencing as Montalto winemaker in 2009, Simon Black has a tremendous grounding and recognition for the vineyards that provide the lifeblood to the Montalto winery, together with a meticulous understanding of how to vinify and capture the potential of each site.

Following his graduation in Oenology from Charles Sturt University in 1996, Black travelled extensively (nationally and internationally) honing his craft. It was inevitable that his love of Chardonnay and Pinot Noir would eventually see him settle on Victoria's Mornington Peninsula.

During his time with Montalto, Black has amassed over 226 Gold Medals and over 75 Trophies across regional, national and international wine shows, together with significant critical acclaim.

He is a Len Evans Tutorial graduate and was also a Gourmet Traveller Winemaker of the Year finalist in 2015. The ongoing search for wine perfection is what drives Black:

*"The satisfaction and challenge of coaxing out each vineyard's unique traits, against a backdrop of ever-changing variables, and then transforming those qualities into a harmonious and expressive wine style is what captivates and motivates me. The quest feeds the fascination."*  
Simon Black, Chief Winemaker.



## ABOUT US:

Montalto is a place where you can celebrate life, and enjoy a moment out of the ordinary.

Owned by the Mitchell family since 1999, Montalto is where seasonal, heirloom produce is grown, shared and celebrated. Montalto's home estate of 30 acres under vine is the primary source for our premium wines, and the expansive kitchen gardens and orchards supply our kitchens in The Restaurant and The Piazza.

Our award-winning winemaking team, led by Simon Black, create wines of exemplary quality and character, utilising winemaking techniques that complement the unique qualities derived from only the very best parcels of fruit taken from our five vineyards, in a style that reflects each vineyard site. Perfect to drink now, or to cellar, Montalto wines are to savour.