

# MONTALTO WINERY

The image shows the exterior of a large, industrial-style building made of corrugated metal. The words "MONTALTO" and "WINERY" are printed in large, bold, black capital letters across the upper portion of the facade. Below the name, there is a large open loading dock on the left, revealing stacks of wooden wine barrels inside. To the right of the dock is a smaller, dark-colored door with a small yellow warning sign above it. Further right, there is another section of the building with a corrugated metal door and a white arrow pointing left with the word "KEEP" next to it. To the far right, there are stacks of wooden pallets and some green foliage. The foreground is a light-colored gravel or dirt area.

Insights into Pinot Winemaking | MONTALTO

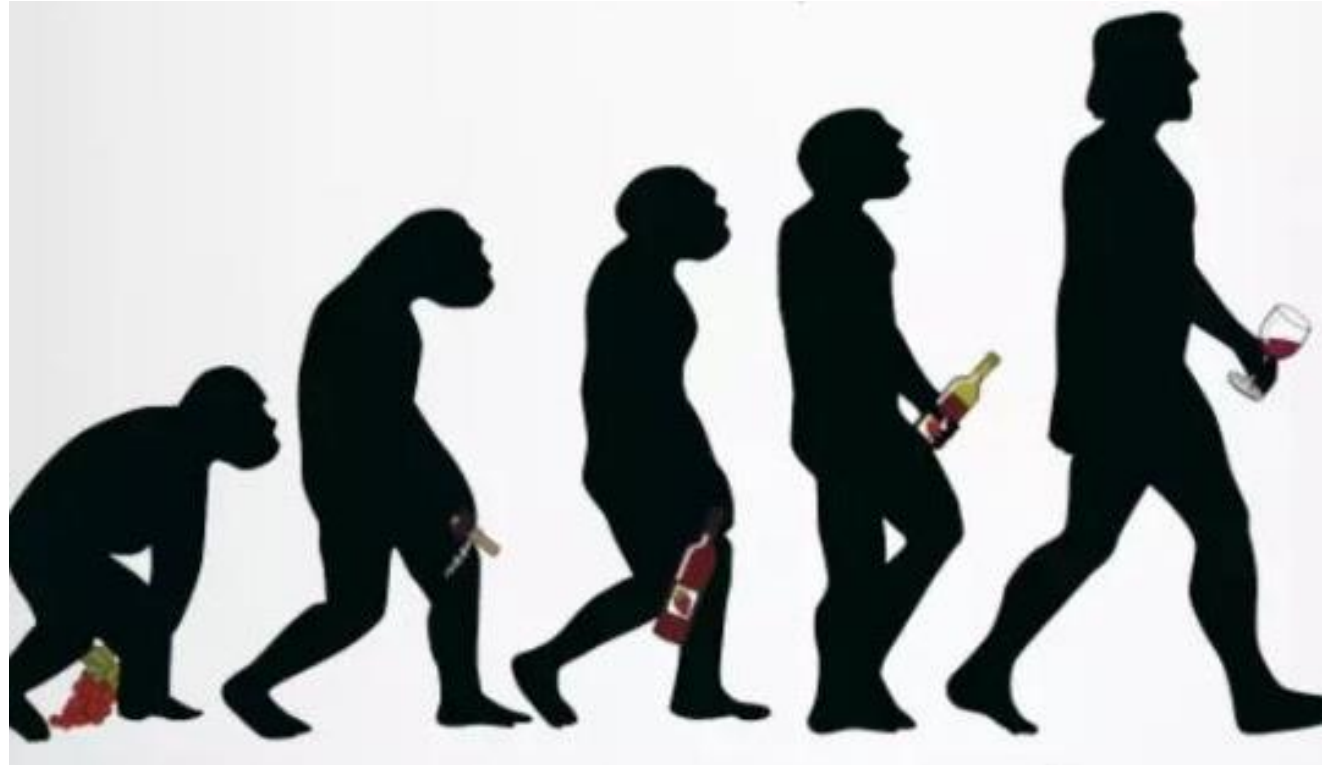
# Mornington Peninsula Pinot: Early Years

- Young Vines
- High % aromatic clones
- Viticultural immaturity
- Struggled for ripeness
- Struggled with disease pressures
- Extreme intervention vinification
- Success driven by concentration through overripe/manipulated fruit
- Infatuation with Burgundy



## *Evolution of Pinot Noir on the Peninsula*

- Viticultural Maturity
- Vineyard Maturity
- Improved Clone Selection
- Climate Change
- Thoughtful and considered Winemaking
- Embracing our own identity





# Mornington Peninsula

- Geographically Compact
- Viticulturally Diverse
- Vineyard Elevation
- Soil Variation
- Vineyard Aspect
- Moderating Influence of bays



## What is the Montalto Style of Pinot Noir?

- Purity
- Brightness
- Energy
- Food friendly



How have we  
advanced  
our quality  
aspirations?





# Vineyards

- Vine Management
- Vine Balance
- Expanding Vineyard Holdings
- Picking Decisions





# Understanding Vineyard Potential

- Embracing the vineyard characteristics – don't try and make it something it's not.
- Use Location and Clones to your advantage





## Understand style objectives

- Varietal Definition is paramount
- How do style objectives match the potential of the vineyard site?
- House Style: Fruity, Savoury, other
- Adjust to Seasonal Variances



## Understanding winemaking/vinification options

- Trial Work
- Understanding how your grapes respond to various winemaking techniques





# Vinification Options

- Whole Bunch
- Sorting
- Destem
- Combined WB/Destem
- Cold soak
- Inoculation
- Ferment Temps
- Plunging/Pumpovers
- Skin Contact
- Pressing
- Oak
- MLF
- Filtration





## Additives/Fining Agents

- PMS on fruit to stave off Brett
- PMS after MLF
- Target 40ppm to 50ppm at Free SO<sub>2</sub> bottling
- Pre-filtration, I might use 20 to 30ppm PVPP to 'polish and brighten' the wine
- Very rarely do I need to fine



# Summary:

- Embrace your site
- Find a wine style that suits your fruit
- Find winemaking techniques that facilitate the style
- Stay true to that path.

