

MONTALTO WINERY

The image shows the exterior of the Montalto Winery. The building is constructed from grey corrugated metal. Large, bold, black letters spell out "MONTALTO" on the top line and "WINERY" on the line below. A large, open bay door in the center reveals the interior, where several wooden wine barrels are stacked. To the right of the bay door is a smaller, dark-colored door with a small sign above it. Further right, there is a sign with a white arrow pointing left and the word "KEEP" next to it. To the far right, there are stacks of wooden pallets. The foreground is a light-colored gravel or dirt area. The lighting suggests a bright, sunny day.

Insights into Pinot Winemaking | MONTALTO

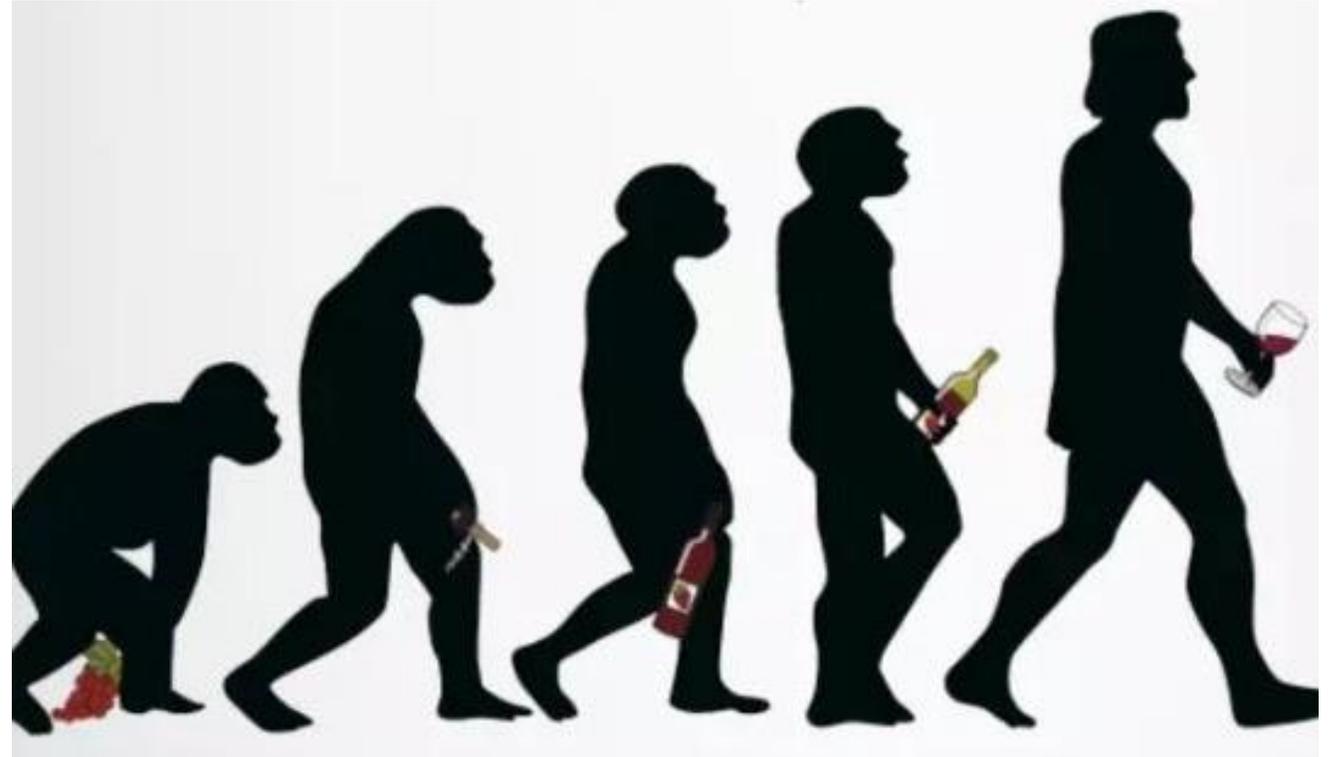
Mornington Peninsula Pinot: Early Years

- 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 SO₂ 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.

