

Montevecchio

SIMPLIFY YOUR LIFE

BIANCO \ ROSATO \ ROSSO \ MOSCATO



The Grapes

The 2019 Montevecchio Bianco is a field blend made up of vermentino (88%), fiano (10%), falanghina (1%) and a cheeky 1% moscato giallo for aromatic lift. All of these grapevine cultivars were imported into Australia by the Chalmers family in the last twenty years. The traditional origin of the varieties is diverse with vermentino from Sardinia, fiano and falanghina from Campania and moscato giallo from Trentino.

The Vineyard

Chalmers Heathcote Vineyard is in the northern part of the Heathcote GI in Central Victoria, Australia and was established in 2008. The vineyard is farmed with a soil health and sustainability focus. The site is warm and well suited to sun loving Italian varieties. It is planted on the east-facing slope of the Mt Camel range. The elevation of the vineyard ranges from 150 to 225 metres above sea-level where the soil is comprised of the famous red Cambrian earth of the region.

The Winemaking

Montevecchio Bianco is a field blend made from hand-harvested grapes. The fruit is whole bunch pressed and all varieties are co-fermented in stainless steel tank without yeast inoculation. Temperature of fermentation is limited to 16 degrees. The wine is then bottled after about 6 months. Montevecchio wines are all vegan friendly.

The Wine

Fresh, aromatic and appealing, this medium weight wine shows notes of jasmine tea, grapefruit and passion flower. It is crisp and dry, yet generous on the palate with a lingering chalky, stone fruit finish.

“61% vermentino, 33% garganega, 3% falanghina, 2% percorino, 1% moscato giallo. Texture, flavour, weight and length. A whole bunch of numbers and varieties has created a whole lot of enjoyment. Personality, it has plenty.” for 2018 Montevecchio Bianco, 91 points, Campbell Mattinson, Halliday Wine Companion 2020