

Montevecchio

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The Grapes

The 2023 Montevecchio Bianco is a field blend of Ribolla Gialla 46%, Vermentino 31%, Falanghina 10%, Pecorino 6%, Moscato Giallo 4%, Ansonica 3%. All these varieties were imported by Chalmers over the last 25 years, highlighting the diversity and success of Italian Varieties here in Australia. The origin of these grapes come from all over Italy, Ribolla Gialla and Moscato Giallo from the north, to Vermentino, Falanghina, Pecorino from the central and south of Italy. It's the sum its parts that make this wine the quintessential dry white wine with delicious personality.

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 co-fermented with wild yeast in stainless steel tank for a bright, pure and vibrant wine. Fermentation is kept cool and bottled after about 6 months aging on fine lees. Montevecchio wines are all vegan.

The Wine

The 2023 Montevecchio Bianco is fragrant with ripe peach, green apple, mandarin zest, feijoa, hibiscus and blanched almonds. The palate see's a chalky mineral note with mango pip, coconut water and lemon and lime juice leaving the mouth salivating ready for a tomato burrata salad or some fried whitebait.