

Montevecchio

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BIANCO \ ROSSO \ MOSCATO



The Grapes

The 2022 Montevecchio Bianco is a field blend of Ribolla Gialla 50%, Vermentino 32%, Pecorino 9%, Moscato Giallo 3%, Malvasia Istriana 3%, Falanghina 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 and Fiano 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. Temperature of fermentation is limited to 16 degrees and is bottled after about 6 months aging on fine lees. Montevecchio wines are all vegan.

The Wine

The 2022 Montevecchio Bianco is super lifted with an aromatic high tone of lychees, lime juice and Christmas lilies. There's a chalky mineral note with a hint of fresh cut hay, salty sea air, lemon pulp and sumo pith, it's everything you want from a blended white wine, like a well composed orchestra, this wine is better than the sum of its parts and the cooler vintage has highlighted those fresh zesty aromas. The Palate shows that supple and easy Ribolla Gialla fruit coupled with that salty mealy Vermentino, some funk from the Pecorino with the rest adding to the zippy fresh and vibrant nature of this wine.