

Montevecchio Moscato



THE STORY

Montevecchio wines are all about simplicity and fun, but never boring. Grown at our Heathcote vineyard in central Victoria, which is home to over 20 different Italian grape varieties, the name means old mountain referring to the Cambrian origins of the regions famous red soils. The delicious and approachable Montevecchio wines are inspired by the everyday drinking wines of Italy. The streamlined range including a bianco, rosso and moscato has now been extended to include two single variety wines which have gained main stream popularity here in the Australian wine scene.

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 ancient red Cambrian earth of the region.

THE WINEMAKING

Montevecchio Moscato is made from 100% Moscato Giallo grapes that are pressed and wild fermented on solids in stainless steel tank. The wine is fermented very cold, under 10 degrees, and is a long slow ferment. Fermentation is deliberately stopped when the alcohol (only 5.5%) and sugar are in balance, by intense chilling. The wine is then spritzed on the line before being bottled, resulting in a lightly frizzante style.

THE WINE

This refreshing, light and fruity wine has just a hint of spritz, allowing the lifted frangipani, pineapple, lemon drop and sherbet flavours of the Moscato Giallo grape to take centre stage. It balances alcohol of just 5.5% with zestiness and sweetness perfectly for an eminently drinkable glass of wine.