

MONTALTO

Pennon Hill Pinot Noir 2018

\$30.00

* Suggested retail price



MONTALTO

	Product code	13922291
	Licensee price	\$26.07
	Format	12x750ml
	Listing type	SAQ Specialty by lot
	Status	Available
	Type of product	Still wine
	Country	Australia
	Regulated designation	Table wine
	Region	Victoria
	Subregion	Central Victoria
	Classification	Estate bottled
	Varietal(s)	Pinot Noir 100 %
	Alcohol percentage	13,5%
	Colour	Red
	Sugar	Sweet
	Sugar content	5.85g/L

ABOUT THIS WINERY

We are proudly a Halliday Red Five Star winery on the Mornington Peninsula.

Our award-winning winemaking team, led by Simon Black, develop wines for three labels from vineyards expertly managed by Dan Prior, across our cool-climate and coastal location. Their focus is to create wines of exemplary quality and character, utilizing winemaking techniques that complement the unique qualities derived from our vineyards.

PRODUCTION NOTES

Grapes were de-stemmed into 2T open fermenters followed by a cold maceration period of between 3 and 5 days before the onset of wild fermentation. At the completion of primary fermentation, the grapes were pressed and the wine transferred to French oak barriques and Puncheons (15% new) for natural malo-lactic fermentation. Average skin contact time was 17 days. Barrel maturation was for 9 months

