

**Sub Region:** Red Hill South-Main Ridge  
**Established:** 1990  
**Acres:** Pinot Noir 5.3, Pinot Gris 3.5  
**Soil:** Red Clay Loam, deep red volcanic base  
**Elevation:** 150-170 metres  
**Aspect:** North-North/East slope  
**Varieties (Clones):** Pinot Noir (114, 115 & D5V12), Pinot Gris  
**Heat Degree Days:** Lower than Peninsula average  
**Rainfall:** Higher than Peninsula average  
**Climatic Influences:** Cool southerly air flow  
**Pinot Noir harvest date:** Early-Mid April

**What does it all mean:** Higher altitude and increased exposure to the prevailing southerly airflow means cooler ripening conditions, ideal for preserving the delicate fruit aromatics of Pinot Noir and Pinot Gris. The northerly slope and use of wind breaks helps to moderate the cooling influence from the South creating a warmer microclimate. This vineyard thrives in warm, dry years with pure and delicate fruit flavours.

### SPRINGBORN

**Sub-region:** Tuerong  
**Established:** 1995  
**Acres:** Pinot Noir 4.2, Shiraz 2.0, Sauvignon Blanc 2.0  
**Soil:** Brown Clay Loam  
**Elevation:** 30 metres  
**Aspect:** Flat  
**Varieties (Clones):** Pinot Noir (MV6), Shiraz, Sauvignon Blanc  
**Heat Degree Days:** Higher than Peninsula average  
**Rainfall:** Lower than Peninsula average  
**Climatic Influences:** Port Phillip Bay sea breeze  
**Pinot Noir harvest date:** Late February-Early March

**What does it all mean:** At the northern end of the Peninsula where it's warmer and drier, Pinot Noir always ripens first. The afternoon Port Phillip Bay sea breeze reduces the effects of extreme heat which can shutdown grapevines during heatwaves. Here we get depth of flavour, body and ripe structural tannins from our Pinot Noir, which forms the backbone of our final blends. Shiraz performs particularly well at this site showing clear cool climate style, but pushing past the primary flavours of white pepper and into lovely dark brambly fruit and spice.

### TUERONG LAKES

**Sub-region:** Tuerong  
**Established:** 1993  
**Acres:** Chardonnay 12.2, Pinot Noir 7.0, Pinot Gris 5.8, Sauvignon Blanc 4.9  
**Soil:** Brown Clay Loam  
**Elevation:** 30 metres  
**Aspect:** Gentle North Slope  
**Varieties (Clones):** Pinot Noir (MV6, 115), Chardonnay (96, 277), Pinot Gris, Sauvignon Blanc  
**Heat Degree Days:** Higher than Peninsula average  
**Rainfall:** Lower than Peninsula average  
**Climatic Influences:** Port Phillip Bay sea breeze  
**Pinot Noir harvest date:** Late February-Early March

**What does it all mean:** This is the warmer and drier part of the Peninsula where fruit ripens early in the season. The afternoon sea breeze helps to moderate any hot northerly winds. This is our only site with the Bernard clones of Chardonnay 96 and 277. They play an important part adding complexity to the final blends.

### THE MORNINGTON PENINSULA REGION

What makes the Mornington Peninsula unique is the large bodies of water that surround it on all sides, Port Phillip Bay and Western Port Bay. This maritime influence has one very important effect that separates it from the other 'dress circle' regions of Melbourne; Geelong, Macedon Ranges, Sunbury and Yarra Valley. It reduces the diurnal temperature range (the difference between daily maximum and daily minimum temperatures). For grapevines, this means that the damaging effects of hot northerly winds and extreme summer heat are greatly reduced as air passes over Port Phillip Bay, absorbing moisture and liberating heat before it reaches the Peninsula. This afternoon sea breeze can come from the North over Port Phillip Bay or from the South East over Western Port Bay. This maritime effect also increases the daily minimum temperature, protecting the Peninsula from damaging frosts and more importantly providing the higher night time temperatures needed for important ripening processes to occur at night.

**Legend**

**Topography:** 300+ mtr, 250-299 mtr, 150-199 mtr, 100-149 mtr, 50-99 mtr, 0-49 mtr, water

**Red grape varietal:** Shiraz, Pinot Noir, Gamay

**White grape varietal:** Chardonnay, Riesling, Pinot Gris, Sauvignon Blanc

North

### MERRICKS CREEK

**Sub-region:** Merricks-Balnarring  
**Established:** 1998  
**Acres:** Pinot Noir 4.4  
**Soil:** Grey Loam over Clay  
**Elevation:** 55 metres  
**Aspect:** Flat  
**Varieties (Clones):** Pinot Noir (MV6, 113, 114, 115, 667, 777, D2-V5, Calera)  
**Heat Degree Days:** Peninsula average  
**Rainfall:** Lower than Peninsula average  
**Climatic Influences:** Western Port Bay sea breeze  
**Pinot Noir harvest date:** Early-Mid March

**What does it all mean:** At low elevation and relatively inland, our Merricks site would otherwise be warmer if not for the cooler influence from southerly sea breezes off Western Port Bay. Consistency is a feature of this vineyard, performing well in the warm and cool years. Stewed rhubarb and black morello cherry are the typical flavours we see.

# MONTALTO

### PENNON HILL

**Sub-region:** Red Hill South  
**Established:** 1985  
**Acres:** Chardonnay 6.6, Pinot Gris 2.0, Riesling 1.4, Pinot Noir 5.5  
**Soil:** Grey Silt over Red Clay Loam  
**Elevation:** 110 metres  
**Aspect:** South West slope  
**Varieties (Clones):** Chardonnay (P58, I10-V1, Mudgee), Pinot Gris, Riesling, Pinot Noir (777, D4-V2)  
**Heat Degree Days:** Lower than Peninsula average  
**Rainfall:** Peninsula average  
**Climatic Influences:** Western Port Bay sea breeze  
**Pinot Noir harvest date:** Mid-Late March

**What does it all mean:** This is our only southerly slope with exposure to the cool southerlies and the Western Port sea breeze and at 110 meters this is a mid to late ripening vineyard. The South West aspect offers significant protection from the damaging effects of sunburn when grapes are too exposed. Slow, controlled ripening is a feature of this site, with the wines benefitting from delicate aromatics.

### MONTALTO NORTH FACE

**Sub-region:** Red Hill South  
**Established:** 1986  
**Acres:** Chardonnay 2.7, Pinot Noir North Face 3.3, Lake 2.6, Cellar Door 3.0  
**Soil:** Red Clay Loam  
**Elevation:** 110 metres  
**Aspect:** North Slope  
**Varieties (Clones):** Chardonnay (P58, I10-V1), Pinot Noir (D5-V12, D2-V5, 114, 115, MV6)  
**Heat Degree Days:** Lower than Peninsula average  
**Rainfall:** Peninsula average  
**Climatic Influences:** Western Port Bay sea breeze, Southerly air flow  
**Pinot Noir harvest date:** Mid-Late March

**What does it all mean:** The northerly aspect offers protection from the cool southerlies and good sunlight interception during ripening. This is a special site where old, dry grown Chardonnay vines deliver wonderful depth of flavour. Our Lake Block Pinot Noir at the base of the slope is a little more protected from the wind and consistently delivers high toned fruit.

### BLACK RABBIT

**Sub-region:** Red Hill South  
**Established:** 1995  
**Acres:** Pinot Gris 1.0, Shiraz 1.0, Gamay 0.5  
**Soil:** Red Clay Loam  
**Elevation:** 90 metres  
**Aspect:** North-South slope  
**Varieties (Clones):** Pinot Gris, Shiraz, Gamay  
**Heat Degree Days:** Peninsula average  
**Rainfall:** Lower than Peninsula average  
**Climatic Influences:** Protected  
**Pinot Noir harvest date:** Mid-Late March

**What does it all mean:** Situated at the base of a northerly slope, with a long southerly slope to the north, Black Rabbit is protected from both the cool southerlies and the hot northerlies. This unique 'heat trap' microclimate is ideal for ripening cool climate shiraz.

### DODGES

**Sub-region:** Red Hill  
**Established:** 1990  
**Acres:** Pinot Noir 6.4, Chardonnay 1.6  
**Soil:** Red Clay Loam over deep red volcanic base  
**Elevation:** 170 metres  
**Aspect:** East slope  
**Varieties (Clones):** Pinot Noir (MV6, 114, 115), Chardonnay  
**Heat Degree Days:** Lower than Peninsula average  
**Rainfall:** Higher than Peninsula average  
**Climatic Influences:** Cool southerly airflow  
**Pinot Noir harvest date:** Early-Mid April.

**What does it all mean:** With an easterly aspect this vineyard gets the cool morning sun and good sunshine hours, but lacks the afternoon and evening heat. This is a cool, low yielding site which delivers fantastic pinot with concentration and spice in the warmer years. Chardonnay for sparkling.

