



Quartier Chardonnay 2016 – Tasting Notes

Vineyard

Quartier means neighbourhood in French and the Quartier varietals are a celebration of diverse terroirs on the Mornington Peninsula. Fruit was sourced from neighbouring vineyards in Dromana and Red Hill.

Winemaking

The grapes are gently whole-bunch pressed directly into French oak barriques (10% new), where fermentation takes place without inoculation. After fermentation, the wine is aged on lees (without battonage) for 10 months. It is bottled without fining and with minimal filtration.

Vintage

September 2015 welcomed the beginning of budburst leading to a dry and warm spring. October was 3 degrees above the average temperature and El Niño affected the amount of rain we received. Vine vigour was controlled due to the lack of rainfall with the canopy generous and open. Fruitfulness was up from the previous vintage and flowering and fruit set occurred unhindered. Veraison commenced in early January.

The period between January and mid-March was warmer than historically usual and harvest began at the same time in February as recent vintages. Conditions remained very dry and warm throughout the harvest period, it was a compact vintage finishing in mid-March. The viticultural team worked steadily throughout harvest and delivered healthy and energetic fruit, with ripeness and acidity well balanced.

Tasting Note – December 2016

The nose opens with cool aromatics of citrus and white peach and also features a touch of flint. Consistent with the aroma, the palate offers flavours of white florals and lemon zest that combine well with the mid-palate weight and powerful acid-driven finish.

Alcohol

13.5%