



## Quartier Pinot Gris 2016 – Tasting Notes

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### Vineyard

Quartier means neighbourhood in French and the Quartier varietals are a celebration of diverse terroirs on the Mornington Peninsula. The fruit for this wine is sourced from a neighbouring vineyard in Balnarring.

### Winemaking

The fruit was fermented, without yeast inoculation, in open stainless steel vats for 18 to 21 days, with a small proportion of whole bunches included. The malolactic conversion was also indigenous. The maturation period is 11 months in French oak, 15% new. It was then 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 – November 2016

The vibrant bouquet is highlighted with notes of crisp pear skin and Granny Smith apple along with interesting hints of wheat and musk. The palate shows flavours of Jazz apple and nectarine that combine with the hallmark Gris texture and phenolic drive that concludes with a citrus blossom infused finish.

### Alcohol

13.5%