



Quartier Pinot Noir 2016 – Tasting Notes

Vineyard

Quartier means neighbourhood in French and the Quartier varieties are a celebration of diverse terroirs on the Mornington Peninsula. The fruit for this wine is sourced from Tuerong, Balnarring and Red Hill.

Winemaking

The fruit was fermented, without yeast inoculation, in open stainless steel vats for 18 to 20 days, with a small proportion of whole bunches included. The malolactic conversion was also indigenous. The maturation period is 10 months in French oak barriques (10% new), wooden foudre and concrete tank. 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 – February 2017

Vibrant and deeply scented nose of raspberry and red cherry along with intriguing aromas of wet rock and dark spices. The silky palate offers bramble fruit flavours and a moreish mid-palate sweetness that is balanced with fine tannins, great length and a touch of whole bunch spiciness on the finish.

Alcohol

13.5%