



Quartier Pinot Gris 2015 – Reviews

James Halliday Australian Wine Companion 2017

Campbell Mattinson

Pear and apple flavours right in the slot. Spice/brine notes add complexity. Both a softness and a directness. Impeccable.

92 points

WBM, March/April 2016

Tyson Stelzer

Elegant, complex Gris of exact beurre bosche pear, wild honey and tangy white peach fruit, built around the fine mouthfeel and gentle texture of wild fermentation in old oak barriques, supporting the cool natural acidity of the Mornington. A rare Gris that captures flesh and tension with just the right bitter phenolic edge.

92 points

The Wine Front, 9th November 2015

Campbell Mattinson

Mornington pinot gris fermented wild in old French oak. Left on lees then bottled unfound and with minimal filtration.

It's a stylish wine, polished but pimped with flavour, the spectrum including red apple, grapefruit and dry pear. It gives it up aromatically and offers plenty on the palate. Hard to go wrong here.

92 points