



Quartier Pinot Gris 2017 – Tasting Notes

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 whole bunch pressed and fermentation commenced spontaneously with ambient yeasts in entirely old French oak barriques. Once dry, the wine was left sur lie for several months prior to bottling. The wine was bottled without fining and with minimal filtration.

Vintage

September was cold and wet and the predicted La Niña did not fully eventuate. The cold weather continued throughout October and November and the soils remained cool for longer than usual, resulting in a flowering period which was almost twice as long as usual. There was some reduction in fruit-set that resulted in lower than average yields.

Throughout the growing season disease pressure was quite high. While the season presented us with challenges, the diligence and hard work of the viticultural team ensured the health of our vineyards. We continue to produce our estate made compost and our fungal compost tea. Our knowledge of our properties

continues to evolve, providing a strong foundation for future years.

Mild conditions and the occasional rain storm lengthened the harvest period. Picking concluded mid-April, for some of our blocks this was the latest they had been picked in over a decade. The wines are showing a finesse and coolness from the longer growing season, with great acidity and bright flavours.

Tasting Note – October 2017

A slight bronze hue to the colour, the nose bursts with aromas of fleshy white pear, honey dew melon and rosewater. The textured palate is full of mandarin and apple flavours complete with a light dusting of phenolics and flows into a crisp, long and gingery finish.

Alcohol

13.5%