



Quartier Pinot Noir 2017 – 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 was sourced from vineyards in Tuerong and Balnarring.

Winemaking

The fruit was fermented in open stainless steel vats. Fermentation commenced spontaneously with ambient yeasts and lasted for 18 to 20 days. The malolactic conversion was also indigenous. The maturation period was 10 months in French oak barriques (of which 10% were new). The wine was then 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 – September 2018

Crimson in colour, the 2017 Quartier Pinot Noir shows pure and lively aromatics of sour cherry, raspberry and a spicy earth character. Present yet not imposing tannin helps support the gentle and supple blueberry and dark cherry flavours. The finish is dry, savoury and moreish.

Alcohol

13.0%