



Quartier Pinot Noir 2018 – Tasting Notes

Our wines aim to manifest terroir: the integration of geology and soils with the macroclimate of our region, the mesoclimates of various sites within our region and the weather of the annual grape growing season. Our cultural operations in the vineyard and practices in the winery endeavour to articulate these unique characteristics diligently, respectfully and without artifice.

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 was sourced from vineyards in Tuerong and Balnarring.

Winemaking

The fruit was fermented in open vats. Fermentation occurred spontaneously with ambient yeasts and lasted 16 to 18 days. The wine underwent indigenous malolactic fermentation. The maturation period was 10 months in French oak barriques (8% new) and large format foudre. The wine was bottled without fining and with minimal filtration.

Vintage

Following a wet Winter, budburst commenced relatively late in mid-September. The Winter rainfall set up the vineyards well for Spring with overall temperatures during Spring slightly higher than average accompanied by below average rainfall. Flowering

commenced mid late November with ideal weather conditions, resulting in one of the best fruit sets in many years.

The mild to warm conditions continued throughout Summer and veraison commenced in mid-January. Harvest delivered fruitful crop loads matched with very stable weather conditions, ensuring vine performance and good ripeness. Picking commenced late February and the viticultural team worked steadily until the beginning of April delivering outstanding fruit. The white wines display excellent acidity, depth and intense fruit flavours. The red wines look poised and elegant with powerful aromatics and a great balance between tannin and acid.

Tasting Note – February 2019

An expressive nose with plenty of red cherry, red floral and strawberry notes alongside complex scents of undergrowth and spicy pine. Sweet red fruits on the palate combine with dried herb flavours and soft, approachable tannins. It's fresh and juicy with a touch of orange peel acidity on the finish.

Alcohol

13.5%