



Quartier Pinot Gris 2019 – Tasting Notes

The Port Phillip Estate vineyard is located on the Mornington Peninsula at Red Hill, on Eocene volcanic soils. Our wines are made from domain grown, handpicked grapes and aim to manifest terroir: the integration of our geology and soils with the macroclimate of our region, the mesoclimates of the various sites within our vineyard 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 is sourced from a neighbouring vineyard in Balnarring.

Winemaking

The fruit was whole bunch pressed and fermentation commenced spontaneously with ambient yeasts in old French oak barriques and stainless-steel tank. Once dry, the wine was left sur lie for several months prior to bottling. It was bottled without fining.

Vintage

Winter provided good average rainfall with approximately 200mm in total falling over June, July and August. Early September welcomed the beginning of budburst, leading to a

cool Spring with very little rainfall. Cool weather continued throughout the peak growing months of October, November and December. Spring rainfall was slightly below average but sufficient to ensure the vineyards were in good condition leading into Summer.

January was warm, with temperatures exceeding the long-term average, and dry, with almost no rainfall. Veraison commenced mid-January as typical. February was cool providing relief to the vineyards and consolidating veraison across all our varieties. Harvest commenced late February. Warmer weather returned at the beginning of March and conditions remained very dry and moderately warm throughout the harvest period. The viticultural and winemaking teams worked with great tenacity, it was a compact vintage finishing in late March. The white wines have an attractive balance of flavour and acidity and the red wines deliver intense flavour with excellent acidity and structure.

Tasting Note – February 2020

With a bronze tinge to the colour, the vibrant nose opens with freshly cut pear, stone fruit, rosewater and hints of musk. Juicy and textural pear and quince flavours are balanced by phenolics and fine acidity. Orchard fruit and orange zest round out the palate.

Alcohol

14.0%