



Quartier Pinot Gris 2020 – 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. 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 varieties are a celebration of diverse terroirs on the Mornington Peninsula. The fruit for this wine is sourced from neighbouring vineyards in Main Ridge and Shoreham.

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

A cold wet Winter, with approximately 195 mm of rain falling over June, July and August, set up the vineyards well. A mild and early Spring followed. Conditions cooled somewhat in the lead up to flowering in early-mid November and continued throughout flowering, delaying fruit set.

A milder than usual Summer slowed the phenology of the vines. Veraison in many of our parcels was in early February, approximately two to three weeks behind the five-year average. The region received several large rainfalls during late Summer, 200 mm in total, more than double that of the same period the previous year. These rainfalls were managed effectively, and the vineyard remained disease-free.

Harvest commenced 11 March compared to 25 February the previous year. Weather during harvest was ideal, with cool overnight temperatures leading to very mild daytime temperatures. Our viticultural team worked steadily through the calm yet constant harvest.

Yields were significantly lower than average due to the extended cool flowering period. Despite low yields, the quality of the fruit was excellent.

Tasting Note – June 2021

The attractive nose opens with aromas of fresh quince and juicy white pear, with suggestions of rose water and ginger spice. Well weighted with soft apple and white orchard fruits, the palate displays the generous texture associated with the variety, underpinned by spicy acidity and an apple skin phenolic edge. Well balanced with high drinkability.

12.5% alc.