



Quartier Pinot Noir 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 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 ten months in French oak barriques, puncheons (10% new), and large format foudre. 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.

263 Red Hill Road Red Hill South Mornington Peninsula PO Box 153 Red Hill South Victoria 3937 Australia 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

Initially reserved, the nose opens to reveal engaging fruit aromas of red cherry and brambleberry, with subtle and calming notes of red florals and wood-derived spiciness. Strawberry and raspberry flavours dominate the silky mid-palate, concluding with a juicy finish ably supported by chalky tannins. With its usual attractiveness, the cooler vintage has delivered a prettier and more delicate wine than in previous years.

12.5% alc.

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