



Quartier Chardonnay 2021

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 Balnarring and Dromana.

Winemaking

The fruit was whole bunch pressed directly into a combination of French oak barriques (5% new), where fermentation commenced spontaneously with ambient yeasts. After fermentation, the wine was aged on lees (without battonage) for nine months. The wine was bottled without fining and with minimal filtration.

Vintage 2021

Although 2020 Winter was mild, it provided excellent rainfall, with approximately 225mm falling evenly throughout June, July and August. Budburst commenced in the second week of September, a typical start to a season on the Mornington Peninsula.

Spring presented typical conditions with fluctuating temperatures and rainfall. Temperatures stabilised before flowering, and the region experienced favourable conditions

Tasting Notes

throughout this critical time of the season. All our vineyards enjoyed good flowering and fruit set.

While early Summer rainfall was below average, conditions shifted to wet and humid during January. The viticultural team worked diligently to ensure our vineyards remained disease-free. Veraison commenced mid-January, earlier than the last couple of seasons. Our vineyards were replenished with good natural rainfall during this time, thus satisfying the increased water demand of grapevines.

The sunny but relatively cool weather throughout February meant ripening was slow and steady. Harvest commenced in early March and continued into early April. The weather remained mild throughout, and harvest progressed at an even pace, providing ideal conditions.

Tasting Note – January 2022

The nose bursts with aromas of fresh-cut pear, lemon and lime peel, bright floral notes and hints of underlying savouriness. The palate is lively and juicy with stone fruit and citrus flavours. The fleshiness is balanced by spicy fennel, lemon pith and crisp acidity on the finish. Fresh and bright with length and intensity, this wine can be enjoyed now and into the mid-term.

13.5% alc.