



## Quartier Pinot Gris 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 varietals are a celebration of diverse terroirs on the Mornington Peninsula. The fruit for this wine is sourced from a neighbouring vineyards in Tuerong, Dromana and Main Ridge.

### 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

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 – December 2021

Straw in colour with a slight bronze tinge, the nose opens with lively aromas of pear and green apple, with floral scents of rosewater and honeysuckle together with spicy notes. The textural mid-palate displays delicate nectarine and biscuit flavours that flow into a crisp, almost spicy pear and apple skin finish.

13.0% alc.