



## Quartier Pinot Noir 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 was sourced from vineyards in Tuerong and Balnarring.

### Winemaking

The fruit was fermented in open vats. Fermentation commenced spontaneously with ambient yeasts and lasted 16 to 18 days. The wine underwent indigenous malolactic fermentation. The maturation period was 10 months in French oak barriques (5% new), and large format foudre. 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

## Tasting Notes

flowering, and the region experienced favourable conditions 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 – April 2022

The nose opens with vibrant raspberry and strawberry notes and an added savoury complexity from the inclusion whole-bunches. The palate displays a bright and juicy texture, with more red fruit flavours. The dusty tannins drive a fine line through the palate that finishes with good depth and moreish appeal.

12.5% alc.