



Quartier Chardonnay 2022

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 Dromana, Balnarring and Main Ridge.

Winemaking

The fruit was whole-bunch pressed directly into a combination of French oak barriques (10% 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

The cold and windy 2021 Winter saw approximately 185 mm of rainfall throughout June, July, and August, slightly below average. Windy conditions continued throughout Spring, with approximately 310 mm of rainfall throughout the period, well above average. This rainfall ensured soils were fully replenished leading into Summer.

Cold soils and windy conditions affected flowering in early November, with many of the earlier ripening vineyards in the

Tasting Notes

region experiencing a poor fruit set, thus dramatically reducing yields. The later flowering vineyards benefited from more favourable weather conditions in late November.

Summer conditions were ideal, with mild to warm days broken sporadically by favourable rainfall, almost 75 mm in January, ensuring vines had adequate water leading to and through veraison, mid to late January. Ideal conditions throughout February meant ripening was slow and steady. Harvest commenced in early March. The weather remained mild throughout, and harvest progressed at an even pace. While yields were significantly lower than average, fruit quality was excellent with intense flavour concentration and refined acidity.

Tasting Note – December 2022

Attractive and bright varietal aromas of nectarine, lemon and lime fuse with spicy barrel-derived notes of ginger and vanilla. The palate displays a juicy stone fruit core with a line of delicate citrus-dominated flavours. With interesting notes of nougat and citrus pithiness, this wine offers plenty of appeal.

13.5% alc.