



Quartier Pinot Noir 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 was sourced from vineyards in Tuerong, Balnarring and Red Hill.

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, puncheons (12% new) and large format foudre. 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.

Tasting Notes

Cold soils and windy conditions affected flowering in early November, with many of the earlier ripening vineyards in the 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 – January 2023

Bright fruit aromatics leap from the glass, leading with ripe raspberry, dark cherry and crushed strawberry. These move to sweet spice and subtle whole bunch notes that add allure. There is an attractive suppleness to the mid-palate that combines blue and red fruit and curacao flavours together with a savoury line of tannin. It is fresh, inviting and delivers a long and moreish finish. 13.0% alc.