



Quartier Chardonnay 2023

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, Dromana and Main Ridge.

Winemaking

The fruit was whole-bunch pressed directly into a combination of French oak barriques and puncheons (14% new) where fermentation commenced spontaneously with ambient yeasts. After fermentation, the wine was aged on lees (without battonage) for eight months. The wine was bottled without fining and with minimal filtration.

Vintage

Spring remained cold and wet, with 389mm of rainfall, making it the wettest Spring in 25 years. These conditions were challenging for our viticultural team. Waterlogged soils prevented access to the vineyards, with critical tractor operations delayed several times. Flowering commenced mid to late November amid continuing cold and wet conditions, which protracted our flowering period over several weeks. These challenging

Tasting Notes

conditions prevailed until late December when we finally welcomed warm and sunny days. Fortunately, all our vineyards remained disease-free. Conditions for most of January and February were ideal. All of our vineyards were healthy, albeit with very low crop loads. The mild conditions throughout late February and early March have made this part of the season almost perfect for slow and steady ripening.

Harvest commenced on 3 March and concluded on 14 April, slightly later than usual. Weather conditions were mild with temperatures below average and rainfall above average, providing gradual ripening throughout harvest with rain events being the only pressure. Our viticulture team worked steadily to deliver pristine fruit to the winery. Despite the low yields, fruit quality is exceptional.

Tasting Note – February 2024

Bright and fresh aromatics of citrus with notes of kaffir lime, grapefruit and white florals, that lead to white nectarine. Hints of cream and notes of flint contribute layers of complexity. A gentle touch of oak in the background enhances the aromatic profile.

Tightly coiled on the palate, with a juicy flavour profile. Citrus fruits present themselves again, leading to white stone fruits. A mealy textural note derived from lees contact adds depth and compliments the fruit. The palate unfolds gracefully, offering a long and refined finish propelled by a bright, citrus-like acidity. A wine that is detailed and balanced and speaks of the cool growing season.

13.5% alc.