



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

### Winemaking

The fruit was gently destemmed to open stainless steel vats, with a 10% of whole bunches included. Fermentation commenced spontaneously with ambient yeasts and lasted 16 to 18 days. The wine underwent indigenous malolactic fermentation. The maturation period was ten months in French oak barriques, puncheons (8% new), and large format foudre. 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

## Tasting Notes

flowering period over several weeks. These challenging 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

The wine reveals a medley of aromas, red fruits take the lead, with crushed strawberries, cranberry, and pomegranate offering a vibrant introduction. Subtle hints of green spice and earthy undertones add depth, complemented by a delicate touch of toasted oak that rounds out the bouquet.

The palate showcases a delightful spectrum of red fruit flavours, unfolding with a soft and juicy texture. Secondary notes of leafy herbs and spices lend complexity and depth. Silky tannins impart a velvety smoothness, while a bright acidity carries through to a refreshing and elegant finish.

13.0% alc.