



Quartier Pinot Gris 2024

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 a neighbouring vineyard in Tuerong, Main Ridge and Dromana.

Winemaking

The fruit was handpicked and gently whole-bunch pressed directly into oak French oak barriques where fermentation commenced spontaneously with ambient yeasts. Following fermentation, the wine was aged on lees for 6 months and the wine was racked only once, directly prior to bottling. The wine was bottled without fining and with minimal filtration.

Vintage

It was a growing season with challenges and opportunities, and our viticulture team demonstrated agility and adaptability. Above-average rainfall during Winter recharged the soil moisture, which was crucial for healthy vine growth. Budburst commenced in early September. The vines enjoyed stable weather and moderate temperatures throughout Spring. During this period, our primary focus was managing the vine canopy and

Tasting Notes

monitoring for pests and diseases. While our vineyards benefited from above-average rainfall during December and January, extra vigilance was required, and we adapted our vineyard practices, particularly canopy management, to mitigate the risks of diseases that thrive in wet conditions. Each weather event required us to be nimble, adapt our practices, and rely on our experience to ensure the highest possible fruit quality.

Entering late Summer, the weather stabilised. Early February enjoyed sunny and mild conditions. Harvest commenced on 20 February, slightly earlier than usual and concluded on 21 March. Warm and dry conditions condensed the season. Exceptional efforts from our viticulture and winery teams ensured the timely delivery and processing of fruit. While yields were below long-term averages, the conditions proved favourable for pristine and optimally ripe fruit.

Tasting Note – February 2025

Straw in colour with a slight bronze tinge, the nose opens with lively aromas of orchard fruits, pear and green apple. These aromas are beautifully intertwined with delicate floral notes of rosewater and citrus blossom, complemented by a hint of spice. The midpalate reveals a layered texture, showcasing white nectarine and biscuit flavours that seamlessly transition into a crisp finish of spiced pear and apple skin.

13.0% alc.