



Quartier Chardonnay 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 neighbouring vineyards in Balnarring, Dromana and Main Ridge.

Winemaking

The fruit was handpicked and gently whole-bunch pressed directly into a combination of French oak barriques and puncheons (12% new), where fermentation commenced spontaneously with ambient yeasts. Following fermentation, the wine was aged on lees (without battonage) for eight months and 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

Tasting Notes

this period, our primary focus was managing the vine canopy and 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 – April 2025

Bright and lively, this wine opens with fresh citrus aromas of grapefruit, lime zest and white orchard florals, followed by hints of white nectarine. Subtle notes of cream and flint add depth, with a gentle touch of oak enhancing the complexity.

The palate is vibrant and refined, with citrus flavours leading into white stone fruits. A soft, mid-palate texture from lees contact adds richness and balance to the fruit. The finish is long, driven by bright, citrus-like acidity. This balanced and detailed wine reflects the elegance of the cool growing season.

13.0% alc.