



Quartier Chardonnay 2025

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 Dromana, Main Ridge and Balnarring.

Winemaking

The fruit was handpicked and gently whole-bunch pressed directly into a combination of French oak barriques and puncheons (of which 12% were new), where fermentation commenced spontaneously with ambient yeasts. Following fermentation, the wine was aged on its lees until bottling. It was bottled without fining and with only a single filtration.

Vintage

A near-perfect growing season with nature providing ideal conditions for our vineyards. Although the 2024 Winter was mild, it provided excellent rainfall, with 185 mm falling throughout June, July and August. This balance of warmth and moisture created an optimal environment for vine growth and fruit development.

Tasting Notes

Budburst commenced in the second week of September, and favourable Spring weather conditions contributed to uniform berry growth with deep green canopies to power the ripening. Veraison commenced on 3 January, earlier than the last few seasons. Warm, dry conditions in Summer with very little rain posed challenges from a water perspective. Thanks to the tireless work of both the vineyard and winery teams, we were able to pick and process all parcels of fruit at the ideal time. All varieties excelled with the early season and dry and warm conditions. The winery was full for the first time since 2021, with yields returning to long-term averages.

Tasting Note - March 2026

Generous and expressive, the wine opens with ripe grapefruit, preserved lemon, and yellow nectarine, layered with white blossom, subtle cream, and a touch of flinty reduction. Gentle oak influence lends breadth and quiet complexity.

The palate is generous and enveloping, with concentrated citrus and white peach unfolding across a supple, lees-derived mid-palate. The fruit weight is balanced by integrated acidity, providing structure and lift. The finish is long and flavourful, reflecting both ripeness and composure with polished precision.

13.0% alc.