



Quartier Pinot Gris 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 a neighbouring vineyard in Balnarring.

Winemaking

The fruit was whole bunch pressed directly into a combination of old French oak barriques and stainless-steel tank, where fermentation commenced spontaneously with ambient yeasts. Once dry, the wine was left on lees for several months prior to bottling. The wine was bottled without fining.

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 conditions prevailed until late December when we finally

Tasting Notes

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. Yields were lower than average due to the cool and wet 2022 Spring. Despite the low yields, fruit quality is exceptional.

Tasting Note – October 2023

Pale straw in colour, with bright fruit aromas that leap from glass. Green apple flesh, pear skin and a touch of citrus merge to notes of fresh picked spices and honeysuckle florals. The palate is vibrant and crisp, with a long fine line of acidity that drives the wine harmoniously from start to finish. The mid palate displays a creamy lees textural note that is subtly woven into the fruit layer. Pears, grapefruit, and spice all converge into a flavoursome finish. 13.5% alc.