

Vintage 2013

Vintage generally began in the first week of March in the foothills of the peninsula with happy vines that had received a very wet pre flowering and a mostly dry post flowering. The upper hills didn't get going till mid March but a week of hot and sunny weather saw all scrambling to pick what was left before sugar and flavour rocketed to the overripe. No real disease pressure with only a few blocks being challenged with powdery mildew. With the last of the fruit being picked early April (as I write) the ripening weather has been fantastic, punctuated by only a couple of short dumps of rain. Chardonnay yields were below average with small berry number but excellent quality. Pinot Noir was around average quantity with moderate berry number but full and strong clean bunches of excellent quality. Pinot Gris around average weight and performance. Although not much was available for sale this year outside of usual relationships the demand for Mornington Peninsula Pinot Noir in particular, continues to rise and prices are reflecting this demand.