

## **2014 Mornington Peninsula Vintage**

Good winter and early spring rainfall recharged soil moisture and filled dams at the start of the growing season making it hard to get tractors out to do their work but giving the vines a good start. However exceptionally cold and windy conditions in late October / early November (similar to 2002) through flowering resulted in poor fruit set, mostly in chardonnay and pinot noir – with MV6 pinot the most affected, and some clones and varieties less as affected. Later flowering Shiraz was least affected overall. Weather conditions through summer were warm and dry with a heat spike in late January causing minor damage through pockets of sunburn. Mild weather through March resulted in steady ripening and not the rapid sugar accumulation that can happen with vines carrying low fruit loads. This allowed for a nicely spaced harvest assisted by the lovely autumnal Peninsula weather. The early poor and wet weather gave cause for worry about disease that never eventuated as from early summer the weather remained relatively dry and warm with only a few extraordinarily hot days. Any potential botrytis from variable berry set never eventuated.

Producers are reporting yields being down by 50% or more in some cases which is a downside of vintage 2014. However the upside is the quality with chardonnays showing good acid and intense flavour at lower sugar / alcohol levels. The high proportion of small berries (chickens) in the pinots has resulted in the wine showing great promise with intense colours and vibrant flavours.

The quality of the Shiraz fruit in the vineyards looks excellent Some Peninsula producers believe the 2014 pinots will equal the quality of 2012 and may even evolve to be better.