

# Pobblebonk 2015

A Field blend of the Winery Vineyard Balnarring  
Pinot Grigio – Friulano – Chardonnay – Riesling – Moscato Giallo  
First vintage 2006

Pobblebonk and Rageous, the frog & the mule, arrived in tandem for the first vintage of Quealy Winemakers. Both embody the innovative and natural approach to growing different grape varieties, drawn from winemaking intuition and experiences in Italy.

The vineyard comes alive in springtime with the mating chorus bonk, bonk, bonk of Pobblebonk frogs.

**Vineyard** Kevin and Kathleen moved 'down the hill' from Main Ridge in 2003, following the purchase of their winery vineyard in the Balnarring sub-region. 17 Rows of first wave Pinot Noir, planted in 1982, already adorned the gentle north-facing slope, with small parcels of Chardonnay and Riesling for company. Pinot Grigio and Friulano were immediately established on the 16-acre plot, the latter representing the first commercial planting in Australia. Moscato Giallo, best known for intensely aromatic passito-style dessert wines, was also introduced, and maintains exclusivity in Mornington Peninsula.

The decision to diversify stemmed from Kathleen's desire to create a signature Grigio blend, with emphasis on complexity and finesse. The inaugural Pobblebonk was released in 2006, setting in motion a new wave of Australian field blends.

**Winery** A blend composed in the vineyard, each of the 5 complementary varieties performing a designated role dictated by their natural attributes. Pinot Grigio hits the palate first in a burst of bright-eyed acidity, ably reinforced by the muscular acidity of Chardonnay. Friulano, with its penchant for skin-contact, bestows texture and depth.

Moscato Giallo and Riesling are Pobblebonks' aromatic double act. Crucially, both can be picked at 9% alcohol, harbouring acidity, fruit character and perfume. Early picking also means they arrive in the winery the same week as their earlier-ripening counterparts and enables co-fermentation. This sets the tone for the blend, whilst serving to reduce the alcohol of the other varieties. This style of winemaking negates the need for acid additions or reliance on oak ageing to build aromatics.

**Tasting** The beauty of Pobblebonk is the chorus of this vineyard quintet – the pink fruits of Pinot Grigio, the sullen strength of skin-contact Friulano contrasting with the tingling acidity and opulent aromatics of Moscato and Riesling. Co-fermentation of Pinot Grigio and Friulano begins as a brooding, reductive moody wine ignited with the blending of classic aromatic varieties; Moscato Giallo and Riesling. The palate is a colourful tapestry of whole citrus fruits, jasmine tea, and orange blossom with a nutty background.

**Harvest** 6th March to 20th March

**Bottle** 4th September

**Ageing capacity** suggest drinking until 2020 as acidity balance & concentration all there.

**Awards & Press**

Sarah Ahmed – The Wine Detective

Nick Ryan – Herald Sun

*"Kathleen Quealy's Balnarring Vineyard is planted with Pinot Grigio, Friulano, Moscato Giallo, Riesling & Chardonnay with the whole lot fermented together to create this intriguing field blend. The aromatic varieties do their bit on the nose but it's the textural elements that make it really compelling. Pear skin, lemon pith, split stones & a gentle, phenolic grip"*

