

Seventeen Rows Pinot Noir 2015

Pinot Noir MV6
Balnarring sub-region
Established 1982

It was these seventeen venerable rows of vines that lured Kathleen & Kevin 'down the hill' to Balnarring. The oldest MV6 Pinot Noir Vineyard in Mornington region, established in 1982, Seventeen Rows was revived and reinvigorated by Quealy upon purchase of the property in 2003. These three acres bask in additional sun afforded by the wide rows that lie between – the vestiges of a pragmatic planting decision by the original orchardist and his big tractor.

Vineyard The wide rows (3.5m) are a virtue, with sunshine streaming onto the trellis, and the root system able to secure enough water from the soil because the size of the canopy is essentially half that of traditional spacing.

These low density, low yielding wide rows with short canopy contrast the prevailing fashions in Australia and explain some of the distinction of Seventeen Rows Pinot Noir. The site is dry farmed with the under row mulched and managed without herbicide. Petite and perfectly formed small-berried bunches, as black as coal, are picked over the first fortnight of March with multiple passes.

Quealy Seventeen Rows is distinguished with rich tannins, soft gentle acid, thrilling texture and high PH aroma profile of flesh and almost caramelised berry fruits. Pure Pinot pleasure.

All the vines are of the MV6 clone with the origin of Clos Vougeot, Burgundy.

Winery Following the 10-pace walk from vine to winery, Seventeen Rows Pinot Noir is destemmed and inoculated to ferment in vat for 20 days before basket press, taking 645 litres per ton. Malolactic fermentation is spontaneous after primary because there are no sulphur additions to the must. Depending on the

vintage, Seventeen Rows spends extended time on skins, usually 30 days, to build texture and concentration.

A low press yield is crucial so that the pH is controlled without any acid additions. There is a trade off with the microbial risk of high pH wine and the pleasures of tasting soft, fulsome palates that have not been thinned out or made tart by tartaric acid powder. The wine is constantly monitored to confirm perfect health in barrel.

The compact succession of primary and MLF fermentations uses up all the available microbe nutrition, considerably reducing spoilage yeast risk. Quealy cold stores the barrels for 12 months, excluding air by tightly topping each barrel.

First 6 months in new puncheons then racked to 1-year-old barriques. Egg white fined and through pad filter before bottling May 2016.

Tasting Seventeen Rows embodies the idiosyncratic nature of Pinot Noir. Site expression personified. Brooding yet buoyant aromas of dark plum, violet, and rich earth stem from meticulous vineyard management, vine maturity and extended maceration. On the palate, earthy undertones of root vegetable and spice support pristine plum and cherry fruit. Seventeen Rows is pleasure and charm, rich and lingering; a true Mornington Peninsula Pinot Noir.

Harvest March 13th

Bottled January 13th

Ageing capacity A pleasure in its youth but rewards careful cellaring for up to 15 years.

Awards & Press

James Halliday – 2013

Huon Hooke - 2014

