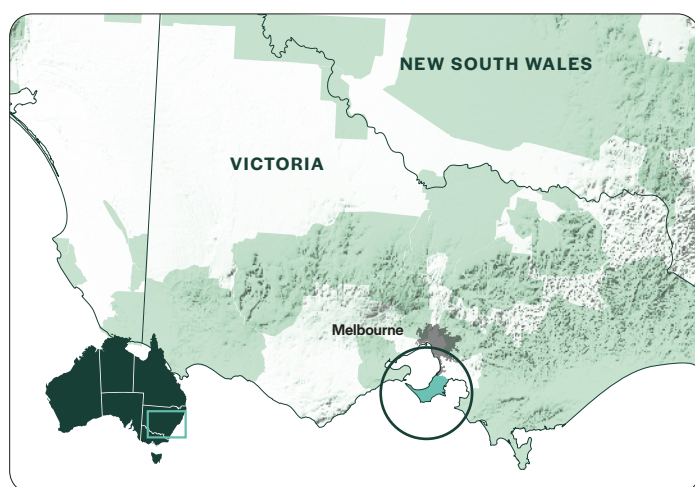




MORNINGTON PENINSULA



The Mornington Peninsula is a small seaside region, known for its elegant cool-climate wines. Its winemaking history stretches back to the late 1800s, but it wasn't until the 1970s that commercial production was revived.

A DIVERSE, MARITIME REGION

- Strongly influenced by three bodies of water: Port Phillip Bay, Western Port Bay and Bass Strait.
- True maritime climate with crisp, cool breezes and a low risk of spring frost.
- The altitude, aspect and exposure to prevailing breezes significantly affect each vineyard site, creating an array of mesoclimates and microclimates.
- The combination of wind and rain during the growing months of November and December can present a challenge for grape growers.

SOIL

The ancient soils range from yellow and brown soils over friable, well drained clay to volcanic red clay to deep, fertile sandy soils in the northern area.

LATITUDE

38° 35'S

GROWING SEASON RAINFALL

371mm

LONGITUDE

145° 05'E

MEAN TEMPERATURE

19.3°C

TOTAL VINEYARD AREA

976ha

ALTITUDE: LOW

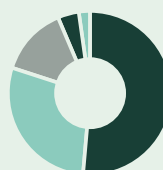
10–260m

AN INNOVATIVE COMMUNITY OF PERFECTIONISTS

The Mornington Peninsula is known for thriving and passionate boutique producers who take advantage of cool-climate conditions and unique site characteristics, along with a focus on experimentation and continuous improvement to produce pristine fruit requiring minimal intervention in the winery. Vineyards are mostly planted to the commercial Australian standard, with rows 2.5 to 3.5 metres (8.2– 11.5ft) apart. More recently, producers have been reviewing and rethinking planting density to ensure it is well suited to soil type and quality and allows the vineyard to produce the highest-quality fruit possible.

NOTEWORTHY VARIETIES

The Mornington Peninsula creates a complex network of microsites that are capable of producing everything from its famed Pinot Noir and Chardonnay to high-quality Pinot Gris/Grigio to Shiraz, Sauvignon Blanc, Riesling and Tempranillo. Wines embody the signature cool-climate style, ranging from light to medium in body, with pronounced fruit flavours and a high level of natural acidity.



1. Pinot Noir (49%)
2. Chardonnay (27%)
3. Pinot Gris/Grigio (13%)
4. Shiraz (4%)
5. Sauvignon Blanc (2%)

