

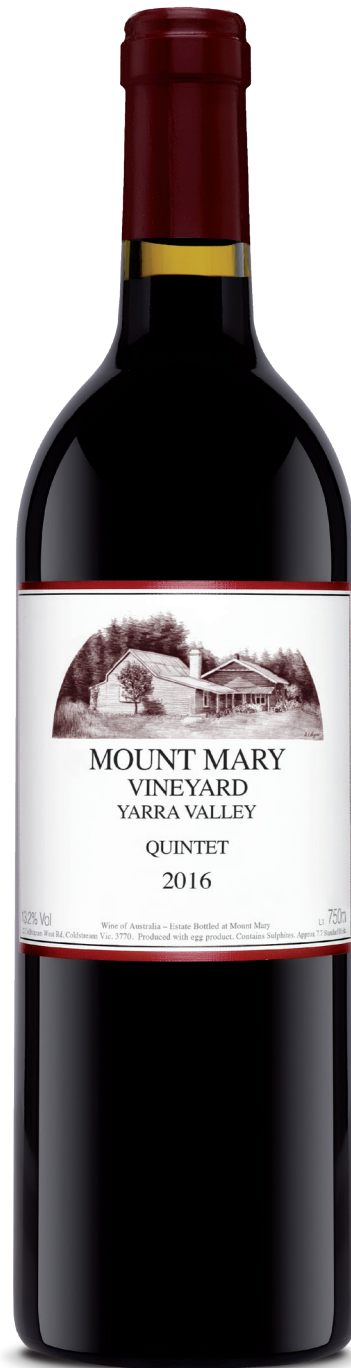
MOUNT MARY

OUR QUINTET

Our vineyard is planted to Cabernet sauvignon (50%), Merlot (25%), Cabernet franc (15%), Malbec (5%) and Petit verdot (5%). The percentage of each variety that goes into the final blend changes with the season as factors such as fruitfulness and fruit set vary. We believe the most critical winemaking decision is precisely when to harvest our grapes. With this wine in particular, the decision plays such an important role in dictating the style and quality produced as it determines the flavour profile, ripeness of tannins and the acid and alcohol levels. These varieties ferment on skins for around 12-16 days. This is followed by 22 months of barrel maturation, with 25% of the blend in large format oak (1500L or larger), and 30% in new barriques (225L). The remaining wine is matured in 2-5 year old barriques. Minimal fining and filtration is carried out prior to bottling.

QUINTET PRODUCTION

Average yield	35-40HL/Ha (2.5T/acre)
Fruit processing	Destemmed/Partially Crushed Each variety is harvested at optimum ripeness, processed, fermented and aged separately.
Primary Fermentation	Combination of static and open top fermenters. Pumped over 3 times/day. Average skin contact time 12-16 days.
Malolactic fermentation	Conducted in barrel
Yeast	Various
Ageing	22 months in combination of large format barrels (up to 2000L) and 225L barriques. 30% new, 30% second fill, and the balance in 3-6 year old barrels.
Irrigation	Nil



2016 QUINTET

46% CABERNET SAUVIGNON, 26% MERLOT, 20% CABERNET FRANC, 5% MALBEC, 3% PETIT VERDOT

2016 Vintage Report

The 2016 vintage will be remembered as one of the shortest, most compact vintages on record. We have again set a new benchmark for the earliest harvest we have seen here at Mount Mary. A warmer than average spring forced an earlier, compressed budburst across all varieties. This was followed by a very warm growing season. Not only did we experience accelerated ripening and an early harvest period, the ripening time between varieties was shortened considerably. Fortunately we were spared the extreme temperatures that have become a more common occurrence over the last decade.

2016 Quintet Technical Notes

- Harvest dates - 23/02/2016 to 09/03/2016
- Bottling date - 15/11/2017
- Alc - 13.2%

2016 Quintet Release Tasting Note (October 2018)

2016 saw a very even spread of quality and consistency across all five Quintet varieties. This has resulted in an extremely complex and compelling wine which shows brilliant purity of fruit. On the nose there is the perfect balance of red and dark fruits. Cherries and cranberries along with plums, blackcurrant, violets and cedar all contribute to this wine's attractive aroma. There is spice and toasty characters contributed by French oak. The palate is filled with rich, perfectly ripe fruit, chocolate, liquorice and backed by grainy, firm tannin adding to the wine's exceptional length and age-worthiness. This is the fifth consecutive vintage where we have experienced near perfect conditions for these Quintet varieties.