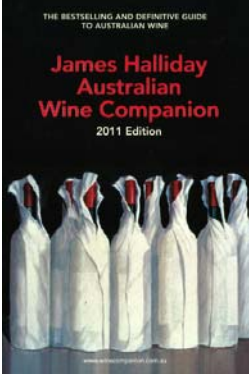

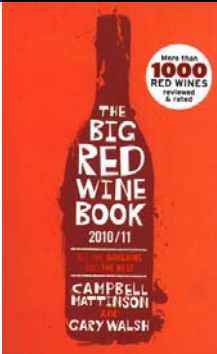


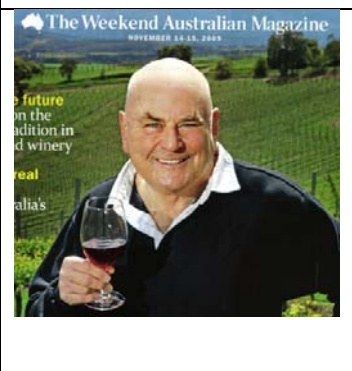


2008 PINOT NOIR REVIEWS

	<p>AUSTRALIAN WINE COMPANION – 2011 Edition</p> <p>Rich plum and cherry fruit on the bouquet appears first on the palate, soon followed by spicy, savoury tannins that give length and authority.</p> <p>JAMES HALLIDAY 96 Points </p>
	<p>THE BIG RED WINE BOOK, 2010/11</p> <p>It's made in a more serious, tannic and dry style than it once was. In quality terms it's a good thing. There's a bitterness to this wine that we don't mind at all, especially alongside food, though both this and the extra dryness might make it a less appealing drink to some. It tastes mostly of black cherries, chalk and cedarwood and finishes with a fine focussed firmness. It will be more enjoyable in a couple of years' time, but the quality is assured.</p> <p>CAMPBELL MATTINSON & GARY WALSH 93</p>
	<p>THE WEEKLY REVIEW, 7th June 2010</p> <p>Intense, complex perfumed aromas of strawberry, morello cherry and rhubarb are followed by mouth-filling flavours of strawberries, raspberries and stewed plums. With some stemmy qualities in the mix. It's the structure of the wine and terrific balance between flavours, acidity and silky-smooth tannins that make this easy to recommend.</p> <p>BEN THOMAS</p>

2008 PINOT NOIR REVIEWS

<p>Australian Wine Journal</p>	<p>AUSTRALIAN WINE JOURNAL Blogspot, May 29th 2010</p> <p><i>The Mornington Peninsula's Port Phillip Estate is one of several Victorian pinot noir specialists whose wines have been made by the ultra-talented Sandro Mosele. Their 2008 Pinot Noir has pick up a lot of good press recently, earning some positive write-ups from the guys at <u>Red to Brown</u>, as well as inclusion in James Halliday's latest Top 100 list.</i></p> <p>Beautifully complete, floral and musky, this 2 year old Mornington pinot opens to a charming bouquet of cherries and bright berry fruits overlying dry and dusty, cured meat and earth aromas, with a well integrated presence of lightly spiced cedar/vanilla oak woven considerately throughout its primary fruit. Relatively subtle but rather more structured and fine-grained at this stage, its tightly-knit palate presents a clear expression of regional cherry and spice notes meshed with snazzy French cedar/vanilla oak and a dry and dusty chassis of powdery tannins. Its smooth entry evolves with a gripping firmness and sour-edged meaty undertones towards the back palate, finishing with great length and focus.</p> <p>Destined to flower in the bottle with medium term cellaring, the 2008 Pinot Phillip Estate is a top class, age worthy Mornington pinot with a much more competitive price tag than many of its regional rivals. You can happily add my name to its list of supporters.</p> <p style="text-align: right;">94 POINTS</p>
	<p>THE AGE (MELBOURNE MAGAZINE) March 2010</p> <p>Port Phillip does have a pricier tete de cuvee but this takes some beating. Cherry pits on the nose and poached pear. Fruitcake flavours with subtle oak as a savoury background. There's zesty citris tang and a core of long forest berry pip fruit.</p> <p>TIM WHITE</p>
	<p>The Weekend Australia Magazine, November 14-15, 2009 - James Halliday's Top 100</p> <p>The November opening of the multi-million dollar winery, restaurant and cellar door was a landmark event; happily, the wines are of commensurately high quality. Rich plum and cherry fruit on the bouquet appears first on the palate, followed by spicy, savoury tannins that give length and authority.</p> <p style="text-align: right;">96 points</p> <p>JAMES HALLIDAY</p>

2008 PINOT NOIR REVIEWS



WINE100, October 2009

Typical dark colour here and a vibrant, ripe dark cherry fruit nose that also pins it up on the Red Hill stretch of the Mornington, some cassis and gentle spice too. The palate has a juicy elemental cherry flavour, gently grippy tannin and chirpy, upbeat acidity.

NICK STOCK

92 points