



## Port Phillip Estate Chardonnay 2009 - Reviews

---

JAMES HALLIDAY WINE COMPANION 2012

KOOYONG AND PORT PHILLIP ESTATE  
COMBINED WINERIES OF THE YEAR 2012

*James Halliday*

Bright colour; a savoury and complex wine showing charcuterie, lemon blossom, grilled cashew and fennel; the palate is tightly wound, fresh, vibrant, long and complete, offering texture, crunchiness and a linear conclusion. Rating: 96

THE AUSTRALIAN WINE ANNUAL, 2012

*Jeremy Oliver*

Elegant, long and savoury, this reserved and stylish chardonnay has a dusty, waxy and floral bouquet of grapefruit, melon and restrained oak backed by nuances of griller nuts and cloves. Its bright, clear flavours of white peach, grapefruit and melon extend with a nougat-like creaminess, finishing with softness and charm. Rating 92

TASTE.COM.AU TOP 100 WINES, Herald Sun, 8 November 2011

*Tony Love and Dan Sims*

My goodness we like this wine, with each glass already thinking of the next. Ripe, but fresh, stone fruit with wild-like nutty complexity and a hint of funk. The palate is round and generous – that highlights the skills of this veritable winemaking team. Enjoy. Rating: 95 points

TYSON STELZER.COM, October 2011

*Tyson Stelzer*

Prince Phillip is your companion for distinguished dining. A chardonnay of intellect, restraint and texture, with a lees- and solids-derived complexity to its finely poised grapefruit. Subtle vanilla and almond notes thanks to seamlessly integrated French oak. Drink 2011-2014. Rating: 94 points

GOURMET TRAVELLER WINE, August / September 2011

*Huon Hooke*

An left-field style of fruit-driven chardonnay, with chalky mineral high-notes overlying honeysuckle and herbal aromas. It's lively and intense in the mouth, crisply bone-dry and the acidity is mouthwatering. Oak is barely there. Rating: 92 ★★★★★

THE AGE EPICURE - Wine + Food Winter 2011, 19<sup>th</sup> July 2010

*Ralph Kyte-Powell*

An elaborately made, pale Mornington Peninsula chardonnay with plenty of personality. The nose is a complex, seamless melange of poached nectarine, grapefruit, spicy oak, burnt match and chalky aromas. In the mouth it has an attractively creamy, pleasantly layered feel with excellent balance and persistence.

★★★★★