



## Port Phillip Estate Sauvignon Blanc 2010 - Reviews

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THE AUSTRALIAN WINE ANNUAL, 2012

*Jeremy Oliver*

Restrained and mineral, with a spicy, meaty expression of crystal clear gooseberry and melon fruit given subtle oak treatment and able to develop creamy, meaty and slightly funky complexity. Scented with notes of clove and cinnamon, coriander and dried herbs, it's medium to full-bodied, finishing with streamlined shape and fine, dusty texture. Rating 93

THE AGE GOOD WINE GUIDE, 2012

*Nick Stock*

This Mornington sauvignon has a restrained, nettly side to the nose, some greener tropical fruits, citrus peel and a fragrant, airy freshness. The palate tastes of apple, lemon curd, green passionfruit and papaya - nice and clean. Rating 92

THE AGE EPICURE, 24<sup>th</sup> May 2011

*Ralph Kyte-Powell*

This quietly complex, pale Mornington Peninsula sauvignon blanc shows how skilfully applied barrel influence and winemaking art add dimension to an oft-maligned variety. Juicy lime, herb, almondy lees and earthy oak aromas lead into a savoury, chalky-dry mouthful of lovely seamless flow, finishing lingering and fragrant ★★★★★½\$

FRESH - THE WEST AUSTRALIAN, 19<sup>th</sup> May 2011

*Ray Jordan*

A nice alternative style to the Kiwi savvies. Has some subtle snow pea and light herbaceousness. The fruit is crisp and fresh with a lively sustaining acidity. Easy current drinking and nice with food. 88/100.