



Port Phillip Estate 'Red Hill' Chardonnay 2015

Tasting Notes

Vineyard

The Port Phillip Estate vineyard is located on the Mornington Peninsula at Red Hill, on Eocene volcanic soils. Our wines are made from domain grown, handpicked grapes and aim to manifest terroir: the integration of our geology and soils with the macroclimate of our region, the mesoclimates of the various sites within our vineyard and the weather of the annual grape growing season. Our cultural operations in the vineyard and practices in the winery endeavour to articulate these unique characteristics diligently, respectfully and without artifice.

Vintage

The 2014-2015 growing season began with lower than average rainfall throughout the winter. Budburst occurred at a normal time and was followed by a spring that also had lower than average rainfall, along with moderate temperatures. These growing conditions led to vines with less vigour than usual. Flowering conditions were good; however, we received slightly below average yields due to cold conditions experienced during the 2013 flowering period. Several large periods of rainfall throughout the season were managed effectively, and the vineyard remained disease free.

The period between January and late March was relatively cool, with January much cooler than historically usual. With the exception of one rain event, the mild and still weather continued throughout the harvest period. This allowed for a calm yet constant harvest for the viticultural team. Harvest began in late February and was finished in late March.

Tasted March 2016

The Chardonnay block at Port Phillip Estate's Red Hill vineyard consists of three parcels. The largest section (1.3 hectares) is the oldest, at 26 years. A smaller planting of 0.3 hectares was added seven years later. A third, as yet unproductive, area of more closely planted vines was established in 2013. The Red Hill vineyard is dominated by red basalt, yet the Chardonnay block is planted in an area of sandy grey loam over yellow clay. The site has deep soils with great water-holding capacity, so the vines require very little irrigation throughout summer. The block's position – on a hill that slopes east towards Western Port Bay – allows the sun to hit the vines as soon as it rises, giving them maximum sunshine. The east-west row orientation protects the fruit from the afternoon summer sun, allowing it to ripen in a cooler environment. The cool evenings of Red Hill's maritime climate and cold air flow down the hill help maintain the wine's hallmark acidity. The grapes were gently whole-bunch pressed directly into French oak barriques (20% new) and fermentation commenced without inoculation. After fermentation the wine was aged on lees (without battonage) for 11 months. It was bottled without fining and with minimal filtration.

The 2015 Port Phillip Estate 'Red Hill' Chardonnay shows bright flavours of white nectarine and honeysuckle that interweave with spicy savouriness and a lees-derived nuttiness. On the palate we see more stone fruit, such as red nectarine, along with a slightly more textured palate than usual for this wine. It is all pulled into line with a taut finish of hallmark acidity and chalkiness.

13.0% alc.