



## Port Phillip Estate Morillon Pinot Noir 2009 - Tasting Notes

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.

# Vineyard

The 2009 Port Phillip Estate Morillon Pinot Noir is a single site wine produced from 1.01 hectares of estate vineyard.

### Winemaking

The fruit is 100% destemmed and fermented, without yeast inoculation, in open vats for 18 to 21 days. The malolactic conversion also is indigenous. The maturation period is 16 months in French oak (30% new).

## Vintage

Budburst came early despite replenishing rains and temperatures below average in the winter of 2008. Conditions felt fairly typical for spring and early summer, though it was technically warmer and drier than average. December was unseasonably cool and fruit set was poor, with warmer and drier conditions returning in

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January. The record heatwave in late January and early February had a severe impact on the vineyard, sunburning fruit on the western sides of the vine rows. This resulted in shrivel and drop of scorched berries, reducing yield further but not compromising quality. The harvest was about 50% less than average but asides from the heatwave, the 2008 – 2009 growing season essentially provided amenable temperatures and rainfall events occurring at appropriate intervals. The tiny yields produced wines of intense character. Harvest, as would be expected with such small yields, was early.

### Tasting Note - August 2011

Bright medium maroon colour. Has the typically bright, lifted Port Phillip Estate aromatic red fruits, plus notes of dry pine needle and crushed savoury herbs. The palate is both elegant and savoury, with an Italianate cherry stone bitterness on the finish which is hallmark of the site.

### Alcohol

13.0%

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