



#### Port Phillip Estate Morillon Pinot Noir 2010 - 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 2010 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 (17% new). This wine is bottled without fining or filtration.

#### Vintage

The winter of 2009 was one of the warmest on record and budburst was early. Despite this, average to above average winter rainfalls adequately recharged vineyard soil profiles and from the outset, Kooyong was well placed with solid nutritional stores in

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permanent wood, after carrying such a small crop in 2009. The inflorescences that emerged were of a good size but the spring temperatures were about a degree above the average and there was an unusually warm spell in November following above average rainfall in October. This encouraged high vegetative vigour and went on to compromise flowering and fruit set somewhat. Overall, none of the blocks went on to require any green thinning at veraison and cropping levels were moderate. Although harvest began about a week earlier than normal, the period from February to April was the coolest in eight years and delivered slow ripening with no heat spikes. The fruit that presented in 2010 was clean, the flavours balanced, ripe yet savoury and the tannin spectrum was quite exciting.

#### Tasting Note - July 2012

Bright medium maroon colour. The nose shows interwoven notes of asian spices, sour black and morello cherry, redcurrant and bramble, dried pine needle, as well as hints of sweet red earth and umeboshi plum. The palate is as usual pure, elegant and savoury with tightly wound fruits and an Italianate cherry stone bitterness on the finish which, along with its super fine-grained sinewy tannins, is hallmark of the site.

# Alcohol

14.0%

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