



Port Phillip Estate 'Red Hill' Pinot Noir 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 September 2016

This wine comprises fruit from five Pinot Noir blocks grown at our Red Hill vineyard. The oldest block was planted in 1987, with more planting in 1997, 2001 and 2007. These five blocks span over 10.25 acres (5.28 ha) of the 23 acre (10 ha) vineyard, grown in various directions in deep, sloping, red basalt soil, overlooking Western Port Bay. This results in each parcel having its own identity and growth characteristics. The fruit was fermented in a large-format wooden foudre, without yeast inoculation, for 18 days. The malolactic conversion was also indigenous. The maturation period was 11 months in French oak barriques, 20% new. The wine was then bottled without fining or filtration.

Heady aromatics of cranberry, spiced cherry and forest coolness. The palate is expansive and lengthy, coated with fine grain tannin and raspberry and pomegranate flavour. Great persistence and structure indicate good medium-term cellaring.

13.5% alc.