



Port Phillip Estate 'Serenne' Shiraz 2013

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 2012 winter saw a return to cold and wet conditions with the wettest June in 20 years. Soils were at water holding capacity delaying budburst 10 days. Vine growth was balanced and flowering ensued well, delivering good crop levels. Despite sporadic rain, the summer was mainly dry with vigour kept in check and disease pressure low. Our continuing application of composts, organic teas and other organic practices have advanced the health and resilience of our vines. Vintage commenced at the beginning of March presenting excellent fruit. A period of very warm days and nights then rapidly ripened the remaining fruit causing vintage to be the most compact we have experienced requiring great efforts from both viticultural and winemaking teams.

Viticulture

The Port Phillip Estate Serenne Shiraz is a single site wine produced from 0.53 hectares of estate vineyard.

Winemaking

The fruit for this wine is 100% destemmed, and fermented without yeast inoculation in large-format oak foudre for 19 days. The malolactic conversion also, is indigenous. The maturation period is 16 months in all-used french oak. This wine is bottled without fining or filtration.

Tasted April 2015

Vibrant dark red in colour. Intriguing perfume of cassis, dry herbs and a mixture of spice – most notably pepper and anise. The medium-bodied palate, filled with red and black berry flavours, is tightly structured with fine tannin running the entire length, culminating in a long, sustained finish.

13.5% alc.