



Port Phillip Estate Sauvignon 2016 – 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 Port Phillip Estate Sauvignon is a single site wine produced from 0.65 hectares of estate vineyard.

Winemaking

The fruit was whole bunch pressed and fermented without yeast inoculation in old French oak barriques. Once dry, the wine was left sur lie for several months prior to bottling. The wine was bottled without fining and with minimal filtration.

Vintage

September 2015 welcomed the beginning of budburst leading to a dry and warm spring. October was 3 degrees above the average temperature and El Niño affected the amount of rain we received. Vine vigour was controlled due to the lack of rainfall with the canopy generous and open. Fruitfulness was up from the

previous vintage and flowering and fruit set occurred unhindered. Veraison commenced in early January.

The period between January and mid-March was warmer than historically usual and harvest began at the same time in February as recent vintages. Conditions remained very dry and warm throughout the harvest period, it was a compact vintage finishing in mid-March. The viticultural team worked steadily throughout harvest and delivered healthy and energetic fruit, with ripeness and acidity well balanced.

Tasting Note – September 2016

Brightly aromatic with intense notes of lemon barley, pea shoots, guava and passionfruit. The palate starts with taut, linear power and lengthens into a lees influenced creaminess that is rounded out with vibrant acidity.

Alcohol

13.8%