



Port Phillip Estate Shiraz 2011 - 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 2011 Port Phillip Estate Shiraz is a single site wine produced from 0.53 hectares of estate vineyard.

Winemaking

The fruit is fermented with indigenous yeasts in an open pot and matured in French oak (10% new). Malolactic fermentation is also indigenous and the period of *élevage* was 12 months. This wine is bottled without fining or filtration. 250 dozen were produced in the 2011 vintage.

Vintage

Much has been said about the 2010 – 2011 growing season. When the Eastern states of Australia's decade-long drought broke in September of 2010, the rains were met with great relief. The cooler conditions delayed vine development and gave expected harvest

timeframes more akin to historical averages. However the growing season weather patterns came to be shaped by a strong La Niña, which meant Spring and Summer rains were frequent and significant, increasing the time demands on our viticulture team. This season we employed a number of techniques in the vineyard not used for a number of years, including leaf plucking to improve ventilation and sunlight interception in the fruit zone. Surprisingly, fruit set was good and cropping levels quite moderate despite the lack of heat and high humidity during flowering. The ripening period was cool and extended and has produced fragrant and delicate white wines, and Pinot Noirs with attractively ripe tannins, balanced natural acidity and elegant, savoury fruit.

Tasting Note – November 2012

A dark purplish hue. The nose shows aromatic red-purple fruits: mulberry, blackcurrant, cherry; also some violet floral notes, hints of meat juice, wood smoke and white pepper. The cooler season expresses on the palate with fruit flavours in the juicy red spectrum, light crushed herb aromatics, more cracked pepper and a toothsome savouriness supported by bright natural acidity. Ripe tannins round the wine nicely.

Alcohol

13.5%