



Port Phillip Estate Shiraz 2013 – 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 2013 Port Phillip Estate Shiraz is a single site wine produced from 0.53 hectares of estate vineyard.

Winemaking

The fruit was fermented with indigenous yeasts and a small amount of whole bunch in open top concrete and wooden fermenters for 20 days. Malolactic fermentation is indigenous and the period of elévage was 16 months in old French oak barriques. This wine was bottled without fining or filtration.

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.

The white wines are characterised by a solid core of white fruit, floral notes and their usual pithy powdery finish, while the red wines show depth and focus with excellent line and drive.

Tasting Note - September 2014

Deep red in colour. The nose is aromatically bright with a complex mix of black fruits, wet stone and charcuterie. The palate, with blackcurrant and black pepper flavours, is supple with a medium bodied weight, but is balanced with dense spicy tannins and a long sustained finish.

Alcohol

13.5%

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