



Port Phillip Estate Sauvignon 2015 – Reviews

James Halliday Australian Wine Companion 2017 James Halliday

Hand-picked, whole bunch-pressed, wild yeast, two-thirds fermented in a concrete tank, one-third in French oak, matured for 6 months. Lively and fresh; gooseberry, passionfruit, orange blossom and natty acidity all roll around the palate, progressively reinforcing the flavour (and pleasure) of the wine as they do so.

94 points

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