



Port Phillip Estate Sauvignon 2016 – Reviews

James Halliday Australian Wine Companion 2018

Ned Goodwin MW

A relatively unusual but welcome and indeed, refreshing take on this variety in Australia. More reminiscent of Loire Valley expressions with lanolin, quince, candied grapefruit and stone fruit notes; verdant fennel pungency lingering in the background. There is nothing exuberantly tropical or sherbet-lime about this wine and it is all the more restrained, savoury and drinkable because of it. Barrel fermented with ambient yeast, with plenty of time on lees clearly helping to build tension, composure and complexity. Bravo!

95 points

Herald Sun, Taste, 28th March 2017

Tony Love

The dropping of the 'blanc' from the label is a hint on what is going on inside the bottle – a clear intention to differentiate itself from the mass of crazily tropical fruit punch-styled sauvignon blanc. Here the winemaking includes the modern box ticks: wild yeast, whole bunches, stems and all in the mix, and older barrel settling. The taste is more genteel, more fragrant with lemon cream/key lime pie senses, and a comforting palate-pleasing fulfillment.

★★★★

WineFront, 8th November 2016

Gary Walsh

Fennel, guava, spice and grapefruit. It's full flavoured, lightly chalky in texture, has a subtle pithy bitterness, a gentle vanilla perfume and finishes long and clean with a tinned grapefruit aftertaste (and boy did I love that stuff as a kid!). Rolls in complexity and ease of drinking. Ripper.

93 points