



Port Phillip Estate Serenne Shiraz 2013 – Reviews

James Halliday Australian Wine Companion 2016

[Campbell Mattinson](#)

Wild flashes of herbs, stalks, twigs and woodsmoke - it's like being caught in a windstorm - but with the volume of fruit to keep it luscious and drinker-friendly. This is a release and a half. Bright, pure, complex, fruit-filled and savoury; you name it, it has it in spades.

96 points

The Australian Wine Annual 2016

[Jeremy Oliver](#)

Very wild and funky, with a heady, musky, spicy and floral bouquet of vibrant blue, black and red berry aromas backed by sweet cedary oak, nuances of tomato stalk, meaty nuances and a whiff of menthol. It's luscious, medium to full-bodied, smooth and sumptuous, with penetrative, mouth-watering flavours of dark fruits supported by fine, crunchy tannins and finishing with length and savoury qualities. Very ambitious and Cornas-like, but just a little wild and herbal for an even higher rating.

92 points

WBM, November/December 2015

[Mike Bennie](#)

Shiraz and the Mornington Peninsula don't normally seem like companions, but a quiver of producers show the variety and region can make exceptional wines. Cool in ripe red fruit

character, trimmed with fine tannins, a succulent feel. Unfurls in glass and keeps you chasing the personality of the wine.

94 points

Alquimie, Edition 6

[Joshua Elias](#)

Unexpected pleasure. The wine is pensive in its youth, taking a little while for the sulphur to blow off. When it does, and the wine uncoils, it is a thing of beauty. There are cool climate pepper notes, smoked cherries, redcurrant juice and juniper flickers. The tannin on the palate is plentiful, sticky and delicious.

Winefront, 12th July 2015

[Campbell Mattinson](#)

The wine itself sits out there, all on its own. It's smoky, stinky, herbal, all graphite and slate, undergrowth and – just – black cherry. Sweetness is a foreign country. Savouriness is the head of State. On another site I described this wine as like “being caught in a windstorm”; in autumn; the end of autumn. Personally, I love this wine but sure, it's not for everyone. It takes masochism and roughs it up. Tannin is ultra-fine; the finish is a march of roasted herbs and nuts; burned, then cooled, in black iron. This wine will both fascinate and challenge for as long as you're open to such things; not unlike a mirror.

95 points