



## Port Phillip Estate 'Serenne' Shiraz 2015

## Tasting Notes

### Vineyard

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.

### Vintage

The 2014-2015 growing season began with lower than average rainfall throughout the winter. Budburst occurred at a normal time and was followed by a spring that also had lower than average rainfall, along with moderate temperatures. These growing conditions led to vines with less vigour than usual. Flowering conditions were good; however, we received slightly below average yields due to cold conditions experienced during the 2013 flowering period. Several large periods of rainfall throughout the season were managed effectively, and the vineyard remained disease free.

The period between January and late March was relatively cool, with January much cooler than historically usual. With the exception of one rain event, the mild and still weather continued throughout the harvest period. This allowed for a calm yet constant harvest for the viticultural team. Harvest began in late February and was finished in late March.

### Viticulture

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

### Winemaking

The ferment, with a large portion of whole bunches, occurred spontaneously with ambient yeasts and lasted 17 days. The wine underwent indigenous malolactic fermentation. The maturation period is 16 months in all-used French oak. This wine is bottled without fining and with minimal filtration.

### Tasted May 2017

Opens with whole-bunch savoury complexity: blackberry bush, jalapeno and Szechuan pepper. With time, it reveals its bright fruity side with a mixture of red berries and currants along with some red floral notes.

The palate is lithe, long and surrounded with graphite like tannin. Tart red berry flavours as well as savoury aspects of fennel salami and dried orange help deliver complexity and depth. More about elegance than robustness.

13.0% alc.