



Port Phillip Estate Sauvignon 2017 – 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 Port Phillip Estate Sauvignon is a single site wine produced from 0.65 hectares of estate vineyard.

Winemaking

The grapes were gently whole-bunch pressed into old French oak barriques, where fermentation occurred spontaneously with ambient yeasts. Once dry, the wine was left sur lie for several months prior to bottling. The wine was bottled without fining and with minimal filtration.

Vintage

September was cold and wet and the predicted La Niña did not fully eventuate. The cold weather continued throughout October and November and the soils remained cool for longer than usual, resulting in a flowering period which was almost twice as long

as usual. There was some reduction in fruit-set that resulted in lower than average yields.

Throughout the growing season disease pressure was quite high. While the season presented us with challenges, the diligence and hard work of the viticultural team ensured the health of our vineyards. We continue to produce our estate made compost and our fungal compost tea. Our knowledge of our properties continues to evolve, providing a strong foundation for future years.

Mild conditions and the occasional rain storm lengthened the harvest period. Picking concluded mid-April, for some of our blocks this was the latest they had been picked in over a decade. The wines are showing a finesse and coolness from the longer growing season, with great acidity and bright flavours.

Tasting Note – September 2017

Fruiter notes of pawpaw, guava and grapefruit together with the usual herbaceous characters of Sauvignon Blanc (jalapeño and dill) combine to deliver an intensely aromatic bouquet. The palate shows hints of texture from the barrel fermentation and ageing but is driven by fine acidity and finishes with a passionfruit skin pithiness.

Alcohol

13.0%