



Port Phillip Estate Shiraz 2016 – Tasting Notes

Vineyard

This 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 2016 Port Phillip Estate Shiraz is a single site wine produced from 0.53 hectares of estate vineyard.

Winemaking

The fruit, including a small amount of whole bunches, was fermented spontaneously with ambient yeasts in an open top stainless steel fermenter for 20 days. Malolactic fermentation was indigenous and the period of élevage was 16 months in old French oak barriques. This wine was bottled without fining or filtration.

Vintage

September 2015 welcomed the beginning of budburst leading to a dry and warm spring. October was 3 degrees above the average temperature and El Niño affected the amount of rain we received.

Vine vigour was controlled due to the lack of rainfall with the canopy generous and open. Fruitfulness was up from the previous vintage and flowering and fruit set occurred unhindered. Veraison commenced in early January.

The period between January and mid-March was warmer than historically usual and harvest began at the same time in February as recent vintages. Conditions remained very dry and warm throughout the harvest period, it was a compact vintage finishing in mid-March. The viticultural team worked steadily throughout harvest and delivered healthy and energetic fruit, with ripeness and acidity well balanced.

Tasting Note – July 2017

This deeply coloured Shiraz delivers a powerful bouquet of black and red fruits, dried herbs and delicate cedar notes. The energetic palate contains a core of lush fruit that is aptly supported by fine graphite tannin. The finish is long and intense, highlighted with bright cranberry and aniseed flavours. Approachable now but will reward medium term cellaring.

14.0%