



Port Phillip Estate 'Red Hill' Pinot Noir 2018

Tasting Notes

Vineyard

The Port Phillip Estate 'Red Hill' 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

Following a wet Winter, budburst commenced relatively late in mid-September. The Winter rainfall set up the vineyards well for Spring with overall temperatures during Spring slightly higher than average accompanied by below average rainfall. Flowering commenced mid late November with ideal weather conditions, resulting in one of the best fruit sets in many years.

The mild to warm conditions continued throughout Summer and veraison commenced in mid-January. Harvest delivered fruitful crop loads matched with very stable weather conditions, ensuring vine performance and good ripeness. Picking commenced late February and the viticultural team worked steadily until the beginning of April delivering outstanding fruit. The white wines display excellent acidity, depth and intense fruit flavours. The red wines look poised and elegant with powerful aromatics and a great balance between tannin and acid.

Tasted February 2019

This wine comprises fruit from five Pinot Noir blocks grown at our Red Hill vineyard. The oldest block was planted in 1987, with more planting in 1997, 2001 and 2007. These five blocks span 10.25 acres (5.28 ha) of the 23 acre (10 ha) vineyard and are grown in various directions in deep, sloping, red basalt soil, overlooking Western Port Bay. This results in each parcel having its own identity and growth characteristics. The fruit was fermented in a combination of large-format wooden foudre and stainless-steel tanks. Fermentation commenced spontaneously with ambient yeasts and lasted for 16–19 days. The wine underwent indigenous malolactic fermentation. The maturation period was 11 months in French oak barriques (of which 20% were new) and 3000 litre French oak foudre. The wine was bottled without fining or filtration.

The nose is intense with vibrant red fruit (raspberry, red currant and red cherry) with subtle notes of orange zest, pine and spice. The palate is juicy, energetic and finely detailed with a sappy core of violet and pomegranate and is surrounded by the ultra-fine tannins we have come to expect from the Red Hill vineyard. Linear with excellent purity, this is a great candidate for medium term cellaring.

13.5% alc.