



Port Phillip Estate 'Balnarring' Chardonnay 2018

Tasting Notes

Vineyard

The Port Phillip Estate 'Balnarring' vineyard is located on the Mornington Peninsula at Balnarring, on Miocene sedimentary 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 April 2019

This is the inaugural release of the Port Phillip Estate 'Balnarring' Chardonnay. This wine represents the exploration of our second vineyard, located in Balnarring. This vineyard, planted exclusively to Chardonnay and Pinot Noir, was acquired in 2007 but was originally established in 1997. The original plantings comprise two distinct areas of Pinot Noir and Chardonnay. There are three Chardonnay blocks and the fruit for this wine was sourced almost exclusively from the oldest block.

The grapes were gently whole-bunch pressed directly into French oak barriques (12.5% of which were new) and fermentation occurred spontaneously with ambient yeasts. Following fermentation the wine was aged on lees (without battonage) for 11 months. It was bottled without fining and with minimal filtration.

An attractive bouquet with notes of orchard fruits, acacia flower and ginger spice. The palate is citrus fruit dominated, with intense lime and mandarin flavours delivering a tight core of acid, that leads to a long and persistent finish. Whilst it is approachable now, this wine will reward mid-term cellaring.

12.5% alc.