



Port Phillip Estate

Pinot Noir Nouveau 2019

Tasting Note

Our 'pilot' wines bring to bottle the experimentation and play of the winemaking team.

Experimentation is an essential element of our winemaking philosophy. It sees us developing and trialling various winemaking techniques, reassessing and expanding on traditional methods, highlighting specific parcels of fruit and exploring diverse wine styles. We are excited to share some of the results with our 'pilot' wines.

Tasted September 2019

The fruit was destemmed into a stainless-steel vat, with a focus on whole berry fermentation, along with a small number of whole bunches. Fermentation commenced spontaneously with ambient yeasts and lasted 14 days. The maturation period was six months in an old large-format French oak foudre, where the wine underwent indigenous malolactic fermentation. The wine was bottled without fining, with minimal filtration and minimal SO₂.

Bright red in colour, the nose offers fresh strawberries, bramble fruits, elderflower and an attractive red floral note. The palate has a juicy and soft mid-palate that is well supported by fine tannin and a tight acid line reminiscent of just-ripe berries. Good length and intensity with a savoury finish. Ready to be enjoyed now.

13.0% alc.