



Port Phillip Estate Sauvignon 2019 – 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

Winter provided good average rainfall with approximately 200mm in total falling over June, July and August. Early September welcomed the beginning of budburst, leading to a cool Spring with very little rainfall. Cool weather continued

throughout the peak growing months of October, November and December. Spring rainfall was slightly below average but sufficient to ensure the vineyards were in good condition leading into Summer.

January was warm, with temperatures exceeding the long-term average, and dry, with almost no rainfall. Veraison commenced mid-January as typical. February was cool providing relief to the vineyards and consolidating veraison across all our varieties. Harvest commenced late February. Warmer weather returned at the beginning of March and conditions remained very dry and moderately warm throughout the harvest period. The viticultural and winemaking teams worked with great tenacity, it was a compact vintage finishing in late March. The white wines have an attractive balance of flavour and acidity and the red wines deliver intense flavour with excellent acidity and structure.

Tasting Note – September 2019

Fragrant and punchy aromatics of fresh grapefruit segments leading to hints of tropical fruits (passionfruit and pineapple). Underpinning the fruitier flavours is a dill-like herbaceousness. Similar flavours are found on the long and acid-driven palate, along with a suggestion of flesh from barrel ageing. A crisp, citrus pith edge helps round out the finish.

Alcohol

13.5%