



Port Phillip Estate

Pinot Noir Shiraz 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 December 2019

Our take on the re-emerging Pinot Noir / Shiraz blend, this wine is an equal blend of these varieties from our Red Hill vineyard.

The varieties were destemmed into separate stainless-steel vats together with a small number of whole bunches. Fermentation commenced spontaneously with ambient yeasts and lasted 14-16 days. The maturation period was nine months in an old French oak barriques, where the wine underwent indigenous malolactic fermentation. The wine was blended then bottled without fining and with minimal SO₂.

Vibrant purple colour. The nose is loaded with bright notes of mulberry, peppery spice and other assorted summer berries. On the palate, there are intense red berry fruit flavours and a juicy texture, finished off with fresh acid and powdery tannins. Ready to drink and enjoy now but should develop with interest over the next few years.

13.5% alc.