



Port Phillip Estate 'Tuerong' Shiraz 2019 Tasting Notes

Vineyard

The Tuerong vineyard is located on the Mornington Peninsula at Tuerong, 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.

Vineyard

This Single Vineyard wine is sourced from just 0.53 hectares of estate vineyard.

Winemaking

The fruit, including a small amount of whole bunches, was fermented spontaneously with ambient yeasts in an open top concrete fermenter for 16 days. Malolactic fermentation was indigenous, and the maturation period was 13 months in old French oak barriques. This wine was bottled without fining.

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.

Tasted Note - September 2020

Opening with savoury elements of baking spice and graphite, the nose expands to reveal fruiter aromas of mulberry and blackcurrant. Red currant and blackberry flavours deliver a juicy and supple mid-palate that flows to a peppery finish that is well supported by fine tannin and acidity.

13% alc.