



Port Phillip Estate

Pinot Noir Nouveau 2020

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 2020

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 French oak barriques, where the wine underwent indigenous malolactic fermentation. The wine was bottled without fining, with minimal filtration and minimal SO₂.

An attractive and inviting nose of strawberry and red florals complemented by lifted spice and citrus aromas. The palate is bright and softly textured with red berry flavours and fine earthy tannin. A delicate and light wine this year, reflecting the vintage. Moreish and ready to drink now.

12.5 % alc.