



Port Phillip Estate 'Balnarring' Chardonnay 2019

Tasting Notes

Vineyard

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.

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.

Tasted May 2020

This wine represents the exploration of our second vineyard, located in Balnarring. This vineyard, planted exclusively to Chardonnay and Pinot Noir, was acquired in 2007 but was originally established in 1997. The original plantings comprise two distinct areas of Pinot Noir and Chardonnay. There are three Chardonnay blocks and the fruit for this wine was sourced almost exclusively from the oldest block. The grapes were gently whole-bunch pressed directly into French oak barriques (11% of which were new) and fermentation occurred spontaneously with ambient yeasts. Following fermentation, the wine was aged on lees (without battonage) for 11 months. It was bottled without fining and with minimal filtration.

Aromatic notes of fresh-cut nectarine, pear and an appealing hint of sea breeze underpinned by a subtle gingery spice. The palate is linear and tightly wound, with fleshy stone fruit characters appearing in the mid-palate. The finish has a fine, crisp acidity and is awash with various citrus flavours such as fresh lime juice and Meyer lemon peel. Drinking well now, it will greatly benefit from time in the cellar.

12.5% alc.