



Port Phillip Estate 'Balnarring' Pinot Noir 2019

Tasting Notes

Vineyard

The Port Phillip Estate 'Balnarring' vineyard is located on the Mornington Peninsula at Balnarring, 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. 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.

Tasted July 2020

Now in its eighth year, this wine represents the exploration of our second site, located in Balnarring. This vineyard, planted to Pinot Noir and Chardonnay, was acquired in 2007 but originally established in 1997. The original plantings comprise two distinct areas of Pinot Noir and Chardonnay. A third area has been planted to Pinot Noir, exploiting the higher-density planting matrix found throughout the Pinot Noir growing regions of the Old World.

This wine was fermented in an open-top stainless-steel tank. Fermentation commenced spontaneously with ambient yeasts, included a portion of whole bunches and lasted 16 days. Following fermentation, the wine was pressed and racked into French oak barriques (18% of which were new) and underwent indigenous malolactic fermentation. The wine was racked only for bottling, with a total maturation period of 11 months. It was bottled without fining and with minimal filtration.

The nose presents a complex and attractive combination of aromas; red citrus, violet and red cherry together with spicy whole-bunch notes. There is delicious sappiness to the mid-palate that is complemented by fine, dusty tannins. The fruit-driven finish makes this approachable and drinkable now, although it will happily reward medium-term cellaring.

13.5% alc.