



Port Phillip Estate 'Balnarring' Pinot Noir 2020

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

A cold wet Winter, with approximately 195 mm of rain falling over June, July and August, set up the vineyards well. A mild and early Spring followed. Conditions cooled somewhat in the lead up to flowering in early-mid November and continued throughout flowering, delaying fruit set.

A milder than usual Summer slowed the phenology of the vines. Veraison in many of our parcels was in early February, approximately two to three weeks behind the five-year average. The region received several large rainfalls during late Summer, 200 mm in total, more than double that of the same period the previous year. These rainfalls were managed effectively, and the vineyard remained disease-free.

Harvest commenced 11 March compared to 25 February the previous year. Weather during harvest was ideal, with cool overnight temperatures leading to very mild daytime temperatures. Our viticultural team worked steadily through the

calm yet constant harvest. Yields were significantly lower than average due to the extended cool flowering period. Despite low yields, the quality of the fruit was excellent.

Tasted June 2021

This wine represents the exploration of our second site, located in Balnarring. This vineyard, planted to Pinot Noir and Chardonnay, was 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 regions of the Old World.

This wine was fermented in an open-top wooden vat. 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 (15% 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 aromatics are crisp and bright with raspberry, violet, blackcurrant, dusty oak spice and an earthy undergrowth character. A silken and juicy mid-palate tightens together with a fresh berry acidity. The delicious, black-fruited palate has plenty of structure offering length and focus. The wine is upfront and youthful and will reward cellaring over the medium term.

12.5% alc.