



Port Phillip Estate

Pinot Noir Nouveau 2021

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 2021

The fruit was destemmed into a stainless-steel vat, with a focus on whole berry fermentation, together 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 large-format French oak foudre, where the wine underwent indigenous malolactic fermentation. The wine was bottled without fining, with minimal filtration and minimal SO₂.

The nose has lifted aromas of raspberry and strawberry, together with aromatic florals of rose and violet, and is underpinned by spicy whole bunch notes. A soft and juicy texture and bright fruit flavours give the wine freshness and vibrancy, while the savoury tannins provide structure and complexity. Ready to drink now.

12.5% alc.