



Port Phillip Estate 'Red Hill' Pinot Noir 2020

Tasting Notes

Vineyard

The Port Phillip Estate 'Red Hill' 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

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. The resulting wines are energetic, pure and are characterised by beautiful natural acidity.

Tasted September 2021

This wine comprises fruit from five Pinot Noir blocks grown at our Red Hill vineyard. The oldest block was planted in 1987, with more planting in 1997, 2001 and 2007. These five blocks span 10.25 acres (5.28 ha) of the 23 acre (10 ha) vineyard and are grown in various directions in deep, sloping, red basalt soil, overlooking Western Port Bay. This results in each parcel having its own identity and growth characteristics. The fruit was fermented in a combination of large-format wooden foudre and stainless-steel tanks. Fermentation commenced spontaneously with ambient yeasts and lasted for 16–19 days. The wine underwent indigenous malolactic fermentation. The maturation period was 11 months in French oak barriques (of which 20% were new) and puncheons. The wine was bottled without fining.

The elegant and refined nose delivers delicate red fruit aromas of morello cherry, pomegranate, attractive red florals and subtle dried herb notes.

The medium-bodied palate is full of finesse, with crisp red berries, cranberry and baking spice flavours, built atop nervy acidity. Fine graphite-like tannins provide support and length. The cooler season delivered a more delicately styled wine, with the structure and acidity offering a solid building block for longevity.

12.5% alc.