



Port Phillip Estate 'Morillon' 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.

Tasted May 2021

The Morillon Chardonnay is sourced from 0.1 hectare within the oldest Chardonnay block (1.3 hectares) at Port Phillip Estate's Red Hill vineyard. This block was planted in 1988 on a site nestled among folds of the hilly country in Red Hill. The Red Hill vineyard is dominated by red basalt, yet the Chardonnay block is planted in an area of sandy grey loam over yellow clay. With maturity, the original block consistently produces wine with an extra level of structure, balance and intensity. In light of this, we bottle a small portion separately as the ultimate expression of Chardonnay from this vineyard.

The fruit was gently whole-bunch pressed directly into French oak barriques (20% of which were new), and fermentation occurred spontaneously with ambient yeasts. After fermentation the wine was aged on lees (without battonage) for 11 months, with the only racking occurring directly prior to bottling. The wine was bottled without fining and with minimal filtration.

The 2019 Morillon Chardonnay displays a pure and fresh nose of white grapefruit and florals combined with attractive notes of flint, nougat and toasted spices. While there is some flesh to the stone fruit flavoured mid-palate, this wine is distinguished by the power, precision and fine pithy structure surrounding it. The finish is intense, with a lingering fresh lemon-lime acidity adding to the length. This wine is drinking well now but will develop further interest in the mid-term.

13.5% alc.