



Port Phillip Estate

Amber Pinot Gris 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 December 2021

The fruit was destemmed into a stainless-steel vat, with a focus on whole berry fermentation. Fermentation commenced spontaneously with ambient yeasts and lasted 12 days before pressing and finishing in tank. The wine was transferred to old French oak barriques, spending seven months on lees before bottling without fining or filtration.

Orange salmon in colour, the nose shows an exotic mix of gingery spiciness, fresh orange zest, red berry and guava. There is excellent drive on the soft, textural, juicy pear flavoured palate. More red fruit flavours (strawberry and red cherry) appear and are well supported by chewy, chalky phenolics from the skin contact during fermentation. A fresh lemon peel acidity rounds out the palate. The wine can be served cool rather than cold to highlight the spicy and textural characters of the wine.

12.5% alc.