



## Port Phillip Estate 'Balnarring' Pinot Noir 2021

## 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

Although 2020 Winter was mild, it provided excellent rainfall, with approximately 225mm falling evenly throughout June, July and August. Budburst commenced in the second week of September, a typical start to a season on the Mornington Peninsula.

Spring presented typical conditions with fluctuating temperatures and rainfall. Temperatures stabilised before flowering, and the region experienced favourable conditions throughout this critical time of the season. All our vineyards enjoyed good flowering and fruit set.

While early Summer rainfall was below average, conditions shifted to wet and humid during January. The viticultural team worked diligently to ensure our vineyards remained disease-free. Veraison commenced mid-January, earlier than the last couple of seasons. Our vineyards were replenished with good natural rainfall during this time, thus satisfying the increased water

demand of grapevines. The sunny but relatively cool weather throughout February meant ripening was slow and steady. Harvest commenced in early March and continued into early April. The weather remained mild throughout, and harvest progressed at an even pace, providing ideal conditions.

### Tasted February 2022

Our Balnarring vineyard 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 growing regions of the Old World.

The fruit was fermented in a combination of large-format wooden foudre. 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 and puncheons (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. The wine was bottled without fining and with minimal filtration.

Punchy aromatics from the outset, the wine offers an array of berry and cherry fruits together with sweet earth spice notes. A juicy core of fruit runs long through the palate, but not at the expense of structure and interest, with herbal spice and oaky tannin supporting and driving. While approachable now, it will greatly reward time in the cellar.

13.0% alc.