



Port Phillip Estate 'Red Hill' Pinot Noir 2021

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

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

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 17–19 days. The wine underwent indigenous malolactic fermentation. The maturation period was 11 months in French oak barriques (of which 16% were new) and puncheons. The wine was bottled without fining or filtration.

Pretty and perfumed in typical Red Hill fashion, the nose shows a complex mix of red currant, cranberry, and alpine herbs. The palate delivers excellent depth and drive, bright berry fruits, and a slightly herbal edge. Firm yet refined tannins lead the wine to a long finish, complete with red-berry acidity. It drinks well now but will significantly reward time in the cellar.

13.0% alc.