



Port Phillip Estate 'Balnarring' Chardonnay 2020

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. 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.

Tasted June 2021

This wine represents the exploration of our second site, located in Balnarring. This vineyard, planted exclusively to Chardonnay and Pinot Noir, was established in 1997. The original plantings comprise two distinct areas of Pinot Noir and Chardonnay. There are three Chardonnay blocks and the fruit for this wine was sourced almost exclusively from the oldest block.

The fruit was gently whole-bunch pressed directly into 228L and 350L French oak barrels (15% of which were new), and fermentation occurred spontaneously with ambient yeasts. Following fermentation, the wine was aged on lees (without battonage) for 11 months. It was bottled with minimal fining and filtration.

The youthful and refined nose offers aromas of lemon peel, yellow nectarine and fresh-cut green apple. Notes of baking spice and cashew provide savoury complexity. As it moves gracefully across the palate, the wine builds in concentration. Tension from the fine acidity meets with an intense citrus (predominately lime) and peach flavours. Excellent length and balance suggest it will develop well over the medium term.

12.5% alc.