



Port Phillip Estate 'Red Hill' Chardonnay 2020

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

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. The resulting wines are energetic, pure and are characterised by beautiful natural acidity.

Tasted May 2022

The Chardonnay block at this vineyard comprises three parcels. The largest area (1.3 hectares) is the oldest, at 30 years. A smaller area of 0.3 hectares was planted seven years later. A third area of more closely planted vines was established in 2013. 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. The site has deep soils with great water-holding capacity, so the vines require very little irrigation during Summer. Nestled on a hill facing East, the block's aspect exposes the fruit to maximum morning sunshine but protects the fruit from the afternoon Summer sun, allowing it to ripen in a cooler environment. The cool evenings of Red Hill's maritime climate and cold airflow down the hill help maintain the wine's hallmark acidity. The fruit was gently whole-bunch pressed directly into French oak barriques (18% of which were new) and fermentation commenced spontaneously with ambient yeasts. Following fermentation, the wine was aged on lees (without battonage) for 11 months. It was bottled without fining and with minimal filtration.

Opening with an intriguing reduction, the nose expands to reveal aromas of fresh-cut pineapple, nougat, nectarine and exotic citrus. The palate has a fine texture with excellent depth and drive, built on a fresh core of pure white stonefruit flavours, culminating with a spicy phenolic finish and lemon sherbet acidity.

13.5% alc.