



Port Phillip Estate 'Tuerong' Shiraz 2020 Tasting Notes

Vineyard

The Tuerong vineyard is located on the Mornington Peninsula at Tuerong, 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. The resulting wines are energetic, pure and are characterised by beautiful natural acidity.

Tasted October 2022

This Single Vineyard wine is sourced from just 0.53 hectares of estate vineyard. Planted to a density of 4,700 vines per hectare, the soil in this section of the vineyard contains dark brown and yellow chromosols that are particularly well-drained, more so than other parts of the property.

The fruit, including a small portion of whole bunches, was fermented spontaneously with ambient yeasts in an open top stainless-steel fermenter for 16 days. Malolactic fermentation was indigenous, and the maturation period was 13 months in old French oak barriques. The wine was bottled without fining.

The nose is vibrant and exotic with peppery spice-accented aromas of dense purple fruits, juicy blackcurrants and boysenberry and complex earthy notes.

With a deft, medium-bodied intensity, the palate has appealing juiciness that connects with intense red berry and blackberry flavours and grippy tannin. Good length combines with a red-fruited, moreish finish. While the wine can be enjoyed now, it will benefit from time in the cellar.

12.5% alc.