



Port Phillip Estate

Pinot Noir Shiraz 2021

Tasting Note

Our 'pilot' wines bring to bottle the experimentation and play of the winemaking team.

Experimentation is an essential element of our winemaking philosophy. It sees us developing and trialling various winemaking techniques, reassessing and expanding on traditional methods, highlighting specific parcels of fruit and exploring diverse wine styles. We are excited to share some of the results with our 'pilot' wines.

Tasted December 2021

Our take on the re-emerging Pinot Noir / Shiraz blend, this wine is an equal blend of these varieties from our Red Hill vineyard.

The varieties were destemmed into separate stainless-steel vats together with a small number of whole bunches. Fermentation commenced spontaneously with ambient yeasts and lasted 16–18 days. The maturation period was nine months in old French oak barriques, where the wine underwent indigenous malolactic fermentation. The wine was blended then bottled without fining and with minimal SO₂.

This wine reflects the cooler growing season of 2020, with bright yet delicate flavours of blackcurrant, blood orange, dried herbs and a sweet floral note. Similar characters appear on the softly textured palate, offering a medium-bodied style walking a line between Shiraz and Pinot Noir. While fine tannins and cranberry-like acidity deliver joy now, there will be a benefit from time in the cellar.

13.0% alc.