



Port Phillip Estate 'Red Hill' Chardonnay 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 2021

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 November 2022

The Chardonnay block at Port Phillip Estate's Red Hill vineyard consists of three parcels. The largest area (1.3 hectares) is the oldest, at 31 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 throughout 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 and cold air flow down the hill help maintain the wine's hallmark acidity. The fruit was gently whole-bunch pressed directly into 228L and 350L French oak barrels (20% 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 without fining and with minimal filtration.

Restrained and elegant, the nose offers complex grapefruit, flint and white nectarine aromas. More citrus flavours of lemon tart and mandarin frame the palate with fine moreish acidity. A soft

mid-palate texture leads to an intense yellow grapefruit finish that is long, sustained and full of pith and minerality. The restrained power and pleasing, acid-driven finish will hold the wine in great shape for many years.

13.5% alc.