



## Port Phillip Estate Sauvignon 2021

The Port Phillip Estate 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.

### Vineyard

The Port Phillip Estate Sauvignon is a single vineyard wine produced from 0.65 hectares of estate vineyard.

### Winemaking

The fruit was gently whole-bunch pressed into old French oak barriques, where fermentation occurred spontaneously with ambient yeasts. Once dry, the wine was left on lees for several months prior to bottling. The wine was bottled without fining and with minimal filtration.

### 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.

## Tasting Notes

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.

### Tasting Note – October 2022

Aromatic yet more airy and refined in its features than a typical Sauvignon Blanc, the nose offers attractive aromas of yellow grapefruit, pineapple, florals, and herbaceous nettle-like undertones. A softly textured stonefruit-flavoured mid-palate meets a long, dry and chalky finish. It has a pleasing and moreish citrus intensity.

13.5% alc.