



## Port Phillip Estate 'Morillon' Chardonnay 2020

## Tasting Notes

### Vineyard

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.

### 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.

### Tasted December 2022

The Morillon Chardonnay is sourced from 0.1 hectare within the oldest Chardonnay block (1.3 hectares) at Port Phillip Estate's Red Hill vineyard. This block was planted in 1988 on a site nestled among folds of the hilly country in Red Hill. 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. With maturity, the original block consistently produces wine with an extra level of structure, balance and intensity. In light of this, we bottle a small portion separately as the ultimate expression of Chardonnay from this vineyard.

The fruit was gently whole-bunch pressed directly into French oak barriques (20% of which were new), and fermentation occurred spontaneously with ambient yeasts. After fermentation the wine was aged on lees (without battonage) for 11 months, with the only racking occurring directly prior to bottling. The wine was bottled without fining and with minimal filtration.

Spicy and cashew-like aromas dominate the nose on opening, with nectarine and yellow grapefruit scents quickly revealed. Added complexity comes from preserved lemon and pear skin notes. The seamless palate is long, driven and powerful, with a concentrated finish of fine talc-like acidity. Flavours ranging from stone fruits to grilled nuts wash through. This wine will benefit time in the cellar.

13.5% alc.