



## Port Phillip Estate 'Balnarring' Pinot Noir 2022

## Tasting Notes

### Vineyard

The Port Phillip Estate 'Balnarring' vineyard is located on the Mornington Peninsula at Balnarring, 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. Cultural operations in the vineyard and practices in the winery endeavour to articulate these unique characteristics diligently, respectfully and without artifice.

### Vintage

The cold and windy 2021 Winter saw approximately 185 mm of rainfall throughout June, July, and August, slightly below average. Windy conditions continued throughout Spring, with approximately 310 mm of rainfall throughout the period, well above average. This rainfall ensured soils were fully replenished leading into Summer.

Cold soils and windy conditions affected flowering in early November, with many of the earlier ripening vineyards in the region experiencing a poor fruit set, thus dramatically reducing yields. The later flowering vineyards benefited from more favourable weather conditions in late November.

Summer conditions were ideal, with mild to warm days broken sporadically by favourable rainfall, almost 75 mm in January, ensuring vines had adequate water leading to and through veraison, mid to late January. Ideal conditions throughout February meant ripening was slow and steady. Harvest

commenced in early March. The weather remained mild throughout, and harvest progressed at an even pace. While yields were significantly lower than average, fruit quality was excellent with intense flavour concentration and refined acidity.

### Tasted March 2023

Our Balnarring vineyard was established in 1997. The original plantings comprise two distinct areas of Pinot Noir and Chardonnay. A third area was planted to Pinot Noir, exploiting the higher-density planting matrix found throughout the Pinot Noir growing regions of the Old World. The fruit was fermented in a combination of stainless steel vats and large-format wooden foudre. Fermentation commenced spontaneously with ambient yeasts, included a portion of whole bunches, and lasted 16 days. Following fermentation, the wine was pressed and racked into French oak barriques and puncheons (20% of which were new) and underwent indigenous malolactic fermentation. The wine was racked only for bottling, with a total maturation of 11 months. The wine was bottled without fining and with minimal filtration.

An aromatic mix of red and blue fruits leap from the glass, notes of red cherry and boysenberry merge to plum with a hint of violet florals. Elements of brown spice, green olive and earth provide complexity. The palate is expansive with a lush core of raspberry and dark cherry fruit flavours. The tannins are well-rounded with a slight toasty edge, while the wine flows along a line of refreshing acidity. Vibrant, fleshy and layered this wine is approachable now but will reward with medium-term cellaring.

13.0% alc.