



Port Phillip Estate 'Red Hill' Pinot Noir 2022

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

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

This wine comprises fruit from five blocks at our Red Hill vineyard. The oldest block was planted in 1987, with more planting in 1997, 2001 and 2007. The five blocks span 10.25 acres (5.28 ha) of the 23-acre (10 ha) vineyard and are grown in various directions in deep, sloping, red basalt soil, overlooking Western Port Bay. This results in each parcel having its own identity and growth characteristics. 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 10 months. The wine was bottled without fining and with minimal filtration.

The wine opens with perfumed aromatics of red cherries, crushed strawberries and pomegranate, migrating to notes of green spice and hints of citrus rind. The refined palate displays a persistent length of raspberry and strawberry flavours. The silky tannins are fine and linear providing length and shape to the wine, with the supporting acidity adding brightness and freshness. Elegant, intricate and pure, this wine is drinking well now but will reward with medium-term cellaring. 13.5% alc.