



## Port Phillip Estate ‘Morillon’ Pinot Noir 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

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 Morillon Pinot Noir is sourced from 0.4 hectare within the oldest Pinot Noir block (0.6 hectare) at Port Phillip Estate’s Red Hill vineyard. This block was planted in 1987 on a site nestled among folds of the hilly country in Red Hill. The iron and magnesium-rich but otherwise weathered basalts confer a savoury, earthy minerality to the wine. 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 Pinot Noir from this vineyard. Harvested in mid-March, the fruit was fermented in stainless-steel tank. The ferment occurred spontaneously with ambient yeasts and lasted 18 days. Following fermentation the wine was pressed and racked into French oak barriques (of which 16% were new) and underwent indigenous malolactic fermentation. The total maturation period was 14 months. The wine was then bottled without fining or filtration.

Enticing aromas of red cherry, cranberry, currants, wild dry herb and baking spices. Dominated by tart cherry flavours, the palate possesses a fine weight and ultra-fine tannins. Long and gently assertive, it finishes with a dusty, spicy note and a fresh raspberry acidity. Bright and youthful now, this wine will reward with extended time in the cellar. 13.0% alc.