



Port Phillip Estate Sauvignon 2023

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

This Sauvignon was sourced from neighbouring Mornington Peninsula vineyards in Balnarring and Dromana.

Winemaking

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

Vintage

Spring remained cold and wet, with 389mm of rainfall, making it the wettest Spring in 25 years. These conditions were challenging for our viticultural team. Waterlogged soils prevented access to the vineyards, with critical tractor operations delayed several times. Flowering commenced mid to late November amid continuing cold and wet conditions, which protracted our flowering period over several weeks. These challenging

Tasting Notes

conditions prevailed until late December when we finally welcomed warm and sunny days. Fortunately, all our vineyards remained disease-free. Conditions for most of January and February were ideal. All our vineyards were healthy, albeit with very low crop loads. The mild conditions throughout late February and early March made this part of the season almost perfect for slow and steady ripening.

Harvest commenced on 3 March and concluded on 14 April, slightly later than usual. Weather conditions were mild with temperatures below average and rainfall above average, providing gradual ripening throughout harvest with rain events being the only pressure. Our viticulture team worked steadily to deliver pristine fruit to the winery. Yields were lower than average due to the cool and wet 2022 Spring. Despite the low yields, fruit quality is exceptional.

Tasting Note – October 2023

Lifted aromatics that speak of the variety, gooseberry and thistle nettle, merge to citrus fruit notes of grapefruit and lime. Hints of lychee florals and flecks of flint round out the attractive bouquet.

The palate is fine and long with a vibrant line of acid driving the wine and providing length. Grapefruit and white stone fruit flavours cascade down, while a creamy mid-palate from time on lees adds texture and complexity.

13.5% alc.