



Port Phillip Estate 'Morillon' Chardonnay 2021

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 2021

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 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 228L, 350L and 500L barrels (18% 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.

Superfine with complex aromas of baking spices, crème fraîche, bran, grapefruit and lime, and an underlying flinty edge. With taut and tight intensity, the palate delivers citrus flavours that build and drive. The finish is long and powerful, with lime-infused acidity and an alluring grapefruit pithiness. While moreish now, it will significantly benefit from time in the cellar. 13.5% alc.