



## Port Phillip Estate Salasso Rosé 2023

The Port Phillip Estate vineyards are located on the Mornington Peninsula at Red Hill and Balnarring. 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 Rosé was sourced from neighbouring vineyards within our region and a vineyard in Heathcote.

### Winemaking

The fruit was whole bunch pressed and fermentation commenced spontaneously with ambient yeasts in old French oak barriques. Once dry, the wine was left on lees for several 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

## Tasting Notes

over several weeks. These challenging 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 of our vineyards were healthy, albeit with very low crop loads. The mild conditions throughout late February and early March have 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 – August 2023

Pale salmon in colour. Aromas of raspberry and crushed strawberry merge to pink grapefruit citrus, with notes of talc, spice and flint adding complexity and allure. Vibrant and focused on the palate, cranberry and raspberry flavours together with strawberries and cream flow along a vivid line of grapefruit-like acidity. Barrel fermented lees notes add mid palate sweetness while a chalky phenolic line provides length and depth, and a long and bright finish.

13.0% alc.