



Port Phillip Estate 'Tuerong' Shiraz 2021 Tasting Notes

Vineyard

The Tuerong vineyard is located on the Mornington Peninsula at Tuerong, on Miocene sedimentary 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

This Single Vineyard wine is sourced from just 0.53 hectares of estate vineyard. Planted to a density of 4,700 vines per hectare, the soil in this section of the vineyard contains dark brown and yellow chromosols that are particularly well-drained, more so than other parts of the property.

The fruit, including a small amount of whole bunches, was fermented spontaneously with ambient yeasts in an open top concrete and stainless-steel fermenters for 20 days. Malolactic fermentation was indigenous, and the maturation period was 13 months in French oak barriques and puncheons (10% new). This wine was bottled without fining.

Pure fruit aromas of black and red currant and juby raspberry leap from the glass. Earthy spiced notes add savoury interest to this perfumed nose. The medium-bodied palate delivers fine structure and complexity, with more juicy red berry flavours leading to a spicy, vibrant and fresh finish.

13.5% alc.