



Port Phillip Estate Red Hill Pinot Noir 2022 - Reviews

Wine Pilot, April 2023 Jeni Port

The 2022 growing season on the Mornington Peninsula was milder than normal and the result was the kind of slow ripening that winemakers pray for, but don't always receive. Yields were on the lower side, too, which is good for fruit concentration and quality. This Pinot Noir bristles with the kind of brightness of fruit and intensity of flavour that a top vintage can provide. The sub-regional Red Hill style is evident, dark fruited weight and warmth. Brambly fruit, black cherry, cranberry, earth, red liquorice scents entice. There are some soft, savoury, herbal influences to be enjoyed here in tandem with ripe, black, and red fruits. The palate while generous, exists along a tight line and length of fine-knit tannin. A dry, long finish completes this attractive vinous picture. A medium bodied, fruit-focused Pinot with lively herbal interplay and delicious fruit from a top vintage, and the best part? It's ready to go right now.

94 points

The WineFront, May 2023 Gary Walsh

Red cherry, raspberry, flowering basil, spice, musk and chamomile. It's svelte and cool, with strawberry and raspberry juiciness, emery board tannin, a smattering of mint and dried herb, with a clean long finish offering succulent red fruits and a cinch of amaro bitterness. Also has a quiet sort of 'mineral' character, and plenty of drinking appeal. Very good now, but no hurry.

93 points

Vinous, May 2023 Angus Hughson

This beautifully bright and fragrant 2022 Red Hill Pinot Noir show a highly complex opening with layers of red cherry and raspberry topped with hint of charcuterie. Elegance is the key here in a lightweight and compact package with fruits of the forest flavours laced with spice. Silky textured with excellent length, it is already delicious but will improve further.

93 points

WBM, September/October 2023 Tyson Stelzer

The cool 2022 season has set off Port Phillip Estate with a pretty red cherry, strawberry, raspberry and rose petal allure, with a fine supple mouthfeel and impressively fine-grained tannins. Impeccably crafted and well priced.

92 points

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