



Port Phillip Estate 'Balnarring' Chardonnay 2021

Tasting Notes

Vineyard

The Port Phillip Estate 'Balnarring' vineyard is located on the Mornington Peninsula at Balnarring, 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 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

This vineyard is located in Balnarring and is planted exclusively to Chardonnay and Pinot Noir. It was originally established in 1997 and was acquired in 2007. The original plantings comprise two distinct areas of Pinot Noir and Chardonnay. There are three Chardonnay blocks and the fruit for this wine was sourced almost exclusively from the oldest block.

The fruit was gently whole-bunch pressed directly into 228L and 350L French oak barrels (15% of which were new) and fermentation occurred spontaneously with ambient yeasts. Following fermentation, the wine was aged on lees (without battonage) for 11 months. It was bottled without fining and with minimal filtration.

Opening with a reductive edge, the nose quickly reveals attractive aromas of citrus peel, almond meal, fresh cream and gentle oak spice. A core of soft stone fruits and roundness underpins a seamless tension driving through the palate. The finish is vibrant and pure, with a lingering lime flavour and lemon acidity.

13% alc.