



Port Phillip Estate Red Hill Chardonnay 2023 – Reviews

The WineFront, February 2025

[Gary Walsh](#)

This is packed with flavour. A mix of peach, grapefruit, some struck match, aniseed and spicy biscuit oak. Intense and juicy, a bright cut of grapefruit acidity through more creamy and nutty flavours, with a bold finish of excellent length. It's very good.

94 points

The Real Review, February 2025

[Huon Hook](#)

Light yellow hue with a creamy lees-contact bouquet, smoky snuffed candle and citrus/grapefruit aromas. Lovely wine: delicate and refined, intense and harmonious, with barely visible oak. The lemon/grapefruit flavours persist long on the aftertaste with acidity in perfect balance.

96 points

WBM

[Mike Bennie](#)

94 points

Halliday Wine Companion, March 2025

[Jane Faulkner](#)

It promises stone fruit, grapefruit and lemon with layers of creamy, nutty lees, nougat and spicy oak all adding to the volume across the palate, and everything delivered well. Some tantalising

aromas, a little flinty, it's full of fruit flavour yet bolstered by lots of savoury inputs then fresh acidity to close. Good drinking here.

93 points

Jancisrobinson.com, March 2025

[Tamlyn Currin](#)

The Red Hill vineyard is one of the older vineyards in Mornington Peninsula, planted in 1987, north and east facing, 140–160 m, on deep red volcanic soil. Sustainable viticulture. Hand-picked. Whole-bunch pressed to French oak. Spontaneous fermentation in mostly puncheons and a range of other oak barrels, 16% new. No malolactic fermentation. Aged for around 10–11 months.

Grapefruit and quarry-stone dust. So much focus and purity – laser-like. This is so precise. Crystal cut. But the fruit has elliptical curves and brings a softening to the mid palate. White peach and nectarine. The finish seems to fan out in thousands of electric currents that then blend into each other and leave the mouth tingling.

17 points