



Port Phillip Estate Morillon Chardonnay 2023 – Reviews

Wine Pilot, March 2025

Jeni Port

A single block Mornington Peninsula Chardonnay you can set your watch to. Each release boasts an incredible energy married to exhilarating fruit. It never disappoints. The 2023 Morillon is an exercise in precision with a cool, low cropping vintage intensity. Aromas in citrus, nectarine, white peach, struck flint with lemon sorbet lift and verve. Pure fruit on the palate with a real fine-ness, so don't over chill before serving. Flows brightly aided by a pulsing, bright acidity in league with ripe stone fruits, citrus, grapefruit pith with notes of lees-defined nougat and integrated vanillin oak. A real beauty of a Chardonnay.

95 points

The Wine Front, March 2025

Gary Walsh

From a block planted in 1988. 20% new French oak. A little struck match, white nectarine, grapefruit, lemon oil, light spiced oak. Flavour, intensity, a little cashew nut richness, lemon zest, and a bright finish of excellent length and precision. Juicy, with lots of zip and energy.

94+ points

Jancisrobinson.com, March 2025

Tamlin Currin

From the oldest block of Chardonnay in the Red Hill vineyard, east facing on sandy grey loam. Sustainable viticulture. Hand-picked. Whole-bunch pressed to French oak. Spontaneous fermentation in mostly puncheons and a range of other oak barrels, 20% new. No malolactic fermentation. Aged for around 10-11 months. A mercurial wine, changing in the glass moment to moment. Citrus. Then savoury, the smell of roasting hops. Chiselled, geometric, lapidary. Fractal. Spine-tingling. Ripe grapefruit, pomelo and lime. Crushed stones in the spine. Bitter orange. You cannot taste the oak at all, perhaps because there is so much here. The texture of poured glass. Complex and very elegant.

17.5 points

Halliday Wine Companion, March 2025

Jane Faulkner

Another very good chardonnay vintage, another very good Morillon. Upfront sulphides – all smoky and flinty – a real tease of funk. Good fruit to back that up – all citrusy and tangy, the palate reined-in by fine acidity, a gossamer layer of creamy lees and oak spice. Its outlook is savoury. It gives a drink-now impression yet will build more complexity in time.

95 points