



Port Phillip Estate 'Balnarring' Pinot Noir 2023

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. Cultural operations in the vineyard and practices in the winery endeavour to articulate these unique characteristics diligently, respectfully and without artifice.

Vintage

Spring remained cold and wet, with 389mm of rainfall, making it the wettest Spring in 25 years. These conditions were challenging for our viticultural team. Waterlogged soils prevented access to the vineyards, with critical tractor operations delayed several times. Flowering commenced mid to late November amid continuing cold and wet conditions, which protracted our flowering period over several weeks. These challenging conditions prevailed until late December when we finally welcomed warm and sunny days. Fortunately, all our vineyards remained disease-free. Conditions for most of January and February were ideal. All of our vineyards were healthy, albeit with very low crop loads. The mild conditions throughout late February and early March have made this part of the season almost perfect for slow and steady ripening. Harvest commenced on 3 March and concluded on 14 April, slightly later than usual. Weather conditions were mild with temperatures below average and rainfall above average, providing gradual ripening

throughout harvest with rain events being the only pressure. Our viticulture team worked steadily to deliver pristine fruit to the winery. Despite the low yields, fruit quality is exceptional.

Tasted April 2024

Our Balnarring vineyard was established in 1997. The original plantings comprise two distinct areas of Pinot Noir and Chardonnay. A third area has been planted to Pinot Noir, exploiting the higher-density planting matrix found throughout the Pinot Noir growing regions of the Old World. The fruit was fermented in a combination of stainless steel vats and large-format wooden foudre. Fermentation commenced spontaneously with ambient yeasts, included a 20% portion of whole bunches, and lasted 18 days. Following fermentation, the wine was pressed and racked into French oak barriques and puncheons (15% of which were new) and underwent indigenous malolactic fermentation. The wine was racked only for bottling, with a total maturation of 11 months. The wine was bottled without fining and with minimal filtration.

Aromas of both red and blue fruits leap from the glass, intertwining notes of dark cherries and boysenberries, with delicate hints of violet florals. Intriguing layers of brown spice, subtle green olive, and earthy undertones add depth and complexity. The palate showcases a velvety core of raspberry and dark cherry flavours. The tannins, polished and refined, carry a subtle toasty essence, while a refreshing acidity guides the wine with finesse. Vibrant, opulent, and intricately layered, this wine is delightful for immediate enjoyment, yet promises greater depth with medium-term cellaring. 13.5% alc.