



Port Phillip Estate ‘Balnarring’ Pinot Noir 2024

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

It was a growing season with challenges and opportunities, and our viticulture team demonstrated agility and adaptability. Above-average rainfall during Winter recharged the soil moisture, which was crucial for healthy vine growth. Budburst commenced in early September. The vines enjoyed stable weather and moderate temperatures throughout Spring. During this period, our primary focus was managing the vine canopy and monitoring for pests and diseases. While our vineyards benefited from above-average rainfall during December and January, extra vigilance was required, and we adapted our vineyard practices, particularly canopy management, to mitigate the risks of diseases that thrive in wet conditions. Each weather event required us to be nimble, adapt our practices, and rely on our experience to ensure the highest possible fruit quality. Entering late Summer, the weather stabilised. Early February enjoyed sunny and mild conditions. Harvest commenced on 20 February, slightly earlier than usual and concluded on 21 March. Warm and dry conditions

condensed the season. Exceptional efforts from our viticulture and winery teams ensured the timely delivery and processing of fruit. While yields were below long-term averages, the conditions proved favourable for pristine and optimally ripe fruit.

Tasted April 2025

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 15% 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.

Bright aromas of cherry and strawberry lead, followed by more complex layers of fresh spice, earthy undertones, and hints of violet, offer a fragrant introduction to the wine. The palate is vibrant and fresh, with a mix of red and blue fruits flowing across a soft yet lively acid line. Tannins are smooth and well-integrated, providing gentle structure without overpowering the fruit. The finish is long, clean, and fruit-driven, leaving a lasting impression of balance and finesse. 12.5% alc.