



Port Phillip Estate Balnarring Chardonnay 2024 - Reviews

Wine Pilot, May 2025 Jeni Port

With each vintage, the role of vine age is becoming more apparent in the depth and intensity of Mornington Peninsula's premier white grape variety. Balnarring Chardonnay sourced almost entirely from 27-year-old vines is one such example displaying an impressive level of purity of Chardonnay expression from a cool, maritime climate. Fermentation in French oak barriques (18% new) and maturation on lees for 11 months brings an added layer of flavour, beautifully integrated. The scent is quietly intoxicating in bright lemon, lime cordial, lemon zest, pear and nectarine. The palate is intense, tightly formed and upfront in fresh fruit appeal in crunchy white peach, nectarine, juicy red apple, Asian pear and spices. Combines the best of both worlds: drink now and enjoy that delectable immediacy of fruit and/or age and see it blossom further... and it will.

95 points

The WineFront, May 2025 Gary Walsh

This is a tight and citrus-laden expression of Chardonnay. Grapefruit, lemon, tangerine, a little sea spray, almond, a slight minty and floral thing. Plenty of tang and energy, maybe a little light on in terms of flavour, though big on line and structure. Finish is good, zesty and long.

93+ points

263 Red Hill Road Red Hill South Mornington Peninsula PO Box 153 Red Hill South Victoria 3937 Australia

T +61 3 5989 4444
F +61 3 5989 3017
ABN 64 726 473 361

info@portphillipestate.com.au www.portphillipestate.com.au