



Port Phillip Estate 'Balnarring' Chardonnay 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. Our 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

This vineyard is located in Balnarring and is planted exclusively to Chardonnay and Pinot Noir. It was originally established in 1997 and was acquired in 2007. The original plantings comprise two distinct areas of Pinot Noir and Chardonnay. There are three Chardonnay blocks and the fruit for this wine was sourced almost exclusively from the oldest block which is 27 years old. This vineyard sits only 60m above sea level and there is a strong maritime influence from Western Port Bay. Soils are grey loams over clay.

The grapes were hand harvested and whole-bunch pressed directly into French oak barriques (18% of which were new). Fermentation occurred spontaneously with ambient yeasts and lasted approximately 16 days. Following fermentation, the wine was aged on lees (without battonage) for 11 months before being bottled without fining and with minimal filtration.

Lifted aromas of apple skin, pink grapefruit, and white stone fruit lead into richer notes of clotted cream and roasted cashew. Hints of flint and delicate oak toast linger in the background, adding subtle complexity.

On the palate, the wine is bright and crisp, with vibrant flavours of Pink Lady apple and citrus taking the lead. Fine phenolic texture adds a gentle tension, while creamy lees influence brings mid-

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palate weight. A lively, persistent acid line drives the wine from start to finish, weaving seamlessly through the layers of flavour.

13.0% alc.