



## Port Phillip Estate 'Red Hill' Chardonnay 2024

## Tasting Notes

### Vineyard

The Port Phillip Estate 'Red Hill' vineyard is located on the Mornington Peninsula at Red Hill, on Eocene volcanic 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

The Chardonnay block at Port Phillip Estate's Red Hill vineyard consists of three parcels. The largest area (1.3 hectares) is the oldest, at 36 years. A smaller area of 0.3 hectares was planted seven years later. A third area of more closely planted vines was established in 2013. The Red Hill vineyard is dominated by red basalt, yet the Chardonnay block is planted in an area of sandy grey loam over yellow clay. The site has deep soils with great water-holding capacity, so the vines require very little irrigation throughout Summer. Nestled on a hill facing East, the block's aspect exposes the fruit to maximum morning sunshine but protects the fruit from the afternoon Summer sun, allowing it to ripen in a cooler environment. The cool evenings of Red Hill's maritime climate and cold air flow down the hill help maintain the wine's hallmark acidity.

The grapes were hand harvested and whole-bunch pressed directly into a mixture French oak barriques and 350L barrels (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.

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Vibrant citrus aromas of lemon and lime are complemented by hints of grapefruit blossom, white peach, grilled nuts, and subtle flint. Nuances of oak spice and gentle toast sit quietly in the background, adding depth.

The palate reveals flavours of charred citrus and white stone fruit, supported by a creamy mid-palate. A fine thread of phenolics brings texture and complexity, while a delicately woven acid line lifts the fruit, delivering brightness and a long, elegant finish.

13,5% alc.