



Port Phillip Estate 'Red Hill' Pinot Noir 2023

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

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

This wine comprises fruit from five Pinot Noir blocks grown at our Red Hill vineyard. The oldest block was planted in 1987, with more planting in 1997, 2001 and 2007. These five blocks span 10.25 acres (5.28 ha) of the 23 acre (10 ha) vineyard and are grown in various directions in deep, sloping, red basalt soil, overlooking Western Port Bay. This results in each parcel having its own identity and growth characteristics. The fruit was fermented in a combination of stainless steel vats and large-format wooden foudre. Fermentation commenced spontaneously with ambient yeasts, included a 12% portion of whole bunches, and lasted 16 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 period of 11 months. The wine was bottled without fining and with minimal filtration.

The wine reveals an enticing bouquet of red cherries, ripe strawberries, and pomegranate. Delicate hints of green spice from whole bunch inclusion, and subtle notes of citrus rind add complexity. The refined palate exhibits a seamless integration of flavours, with a persistent presence of raspberry and strawberry, complemented by velvety tannins that lend both length and structure. Bright, fresh and immediately enjoyable, yet destined for further refinement with medium-term cellaring. 13.5% alc.