



Port Phillip Estate 'Red Hill' Pinot Noir 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

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 15% portion of whole bunches, and lasted 16 days. Following fermentation, the wine was pressed and racked into French oak barriques and puncheons (18% 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.

Bright aromas of raspberry, crushed strawberry, and pomegranate sit at the core of the bouquet, supported by more complex layers of alpine herbs, forest floor, and subtle earthy tones. A hint of toasty oak adds warmth and structure to the aromatic profile. On the palate, red fruits take the lead, delivering freshness and vibrancy. The tannins are round and firm, offering both weight

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and length without overshadowing the fruit. Well-balanced and expressive, the wine finishes with clarity and a confident sense of structure.

13.5% alc.