



Port Phillip Estate 'Tuerong' Shiraz 2023 Tasting Notes

Vineyard

The Tuerong vineyard is located on the Mornington Peninsula at Tuerong, 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

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.

Yields were lower than average due to the cool and wet 2022 Spring. Despite the low yields, fruit quality is exceptional.

Tasted November 2024

Sourced from the Tuerong vineyard from 18 year old vines planted in heavier clayed soil that produce wines of great richness and varietal character.

The fruit was gently hand picked destemmed to stainless steel fermenters with 10% of whole bunches included. The fermentation commenced spontaneously with ambient yeasts and lasted 16 days with only pump overs and plunging occurring. The wine was then matured in old French oak puncheons for 12 months, no new oak was used but the wine is 33% second use. After maturation the wine was bottled with no fining and only a single filtration.

Opulent yet composed, the 2023 Tuerong Shiraz opens with aromas of redcurrant, raspberry, and plum, accented by white pepper and savoury spice. The palate is medium-bodied and plush, delivering layers of juicy red and dark berry fruit. Fine, rounded tannins with a subtle papery edge provide gentle structure, while the bright line of acidity brings balance and poise.

KOOYONG

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Tasting Notes

Savoury spice carries through the mid-palate, leading to a long, fresh, and vibrant finish marked by clarity and precision.

13.0% alc.