



Port Phillip Estate

Amber Pinot Gris 2025

Tasting Note

Our 'pilot' wines bring to bottle the experimentation and play of the winemaking team.

Experimentation is an essential element of our winemaking philosophy. It sees us developing and trialling various winemaking techniques, reassessing and expanding on traditional methods, highlighting specific parcels of fruit and exploring diverse wine styles. We are excited to share some of the results with our 'pilot' wines.

Tasted November 2025

The fruit was destemmed across two fermenters where it was sealed and untouched with one spending 40 days on skins while the second spending 70 days. The wine went through primary ferment from ambient yeast while some partial malolactic also occurred via naturally occurring bacteria. After 40 and 70 days respectively, both wines were then pressed off to old French barriques where it was allowed to settle naturally. The wine was then unified with both parcels; no fining was undertaken with minimal filtration and minimal SO₂.

The nose is immediately expressive, offering aromas of pink grapefruit and citrus blossom, interwoven with nuances of Campari, flinty reduction, and a hint of fresh herb. The palate is vibrant and finely balanced, showing layers of blood orange, mandarin peel, and subtle lees-derived creaminess through the mid-palate. A line of cranberry-like acidity provides tension and drive, while fine, chalky tannins lend structure and detail. The wine is poised and refreshing, crafted for enjoyment in its youthful expression.

12.5% alc.