

Inaugural release
from the team at
Kooyong and
Port Phillip Estate



Bellvale Pinot Noir 2025

Vineyard

Bellvale was established in 1998 with a determined vision to grow and produce high-quality site-expressive Pinot Noir, Chardonnay and Pinot Gris. Located in the lush Tarwin River Valley of South Gippsland, the 19 ha north-facing, dry-grown, high-density vineyard lies 165 to 195 m above sea level on deep red loam of volcanic origin. We are honoured to be the new custodians of this remarkable cool-climate site.

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 and respectfully.

Vintage

The growing season was close to perfect, with conditions ideal for vine balance and fruit development. A mild Winter with generous rainfall through June to August replenished soil moisture profiles ahead of budburst in mid-September. Favourable Spring weather supported consistent flowering and uniform berry set, with healthy canopies driving steady ripening. Veraison commenced in mid-January, slightly earlier than recent seasons, indicating an efficient progression through the growth cycle. Summer conditions were warm and dry with below-average rainfall, requiring careful canopy management. Vine balance was maintained through to harvest, which ran from

Tasting Notes

early March to early April, yielding fruit of excellent quality and definition.

Tasting Note – March 2026

Pinot Noir harvest commenced with the original plantings on 13 March and concluded with the new plantings on 25 March. Crops were modest with blocks averaging 4.4 tonnes per hectare.

The fruit was gently destemmed into a combination of open-top stainless-steel fermenters, large oak vats, and concrete vats, with a small percentage of whole bunches included in some fermenters. Fermentation commenced spontaneously with ambient yeasts and lasted 14 to 16 days.

Following fermentation, the wine was pressed into a combination of French oak puncheons, 300-litre barrels and barriques (of which 8% to 15% were new). Just before the beginning of Winter, the wine underwent indigenous malolactic fermentation. The maturation period was 12 months. The wine was bottled without fining and with minimal filtration.

Vibrant and lifted, this Pinot Noir reflects the character of the Bellvale vineyard with purity and finesse. Fragrant red fruits sit alongside subtle herbal notes and a gentle thread of spice. The palate is lively and energetic, with a refreshing crunch of acidity that carries the fruit with clarity and drive. Fine, silky tannins add shape and intricacy, revealing layers of detail as the wine unfolds. The finish is long and graceful, capturing both the vitality and quiet precision of this cool Gippsland site.

13.5% alc.