



## Port Phillip Estate 'Balnarring' Chardonnay 2025

## Tasting Notes

### Vineyard

The Port Phillip Estate 'Balnarring' vineyard is located on the Mornington Peninsula at Balnarring, 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

A near-perfect growing season with nature providing ideal conditions for our vineyards. Although the 2024 Winter was mild, it provided excellent rainfall, with 185 mm falling throughout June, July and August. This balance of warmth and moisture created an optimal environment for vine growth and fruit development. Budburst commenced in the second week of September, and favourable Spring weather conditions contributed to uniform berry growth with deep green canopies to power the ripening. Veraison commenced on 3 January, earlier than the last few seasons. Warm, dry conditions in Summer with very little rain posed challenges from a water perspective. In a first, all three of our vineyards, Tuerong, Balnarring and Red Hill were being picked at the same time. Thanks to the tireless work of both the vineyard and winery teams, we were able to pick and process all parcels of fruit at the ideal time. All varieties excelled with the early season and dry and warm conditions. The winery

was full for the first time since 2021, with yields returning to long-term averages.

### Tasted April 2026

This vineyard, planted exclusively to Chardonnay and Pinot Noir, lies only 60m above sea level on grey loams over clay, and experiences a strong maritime influence from Western Port Bay. It was originally established in 1997 and was acquired in 2007. The original plantings comprise two distinct areas of Pinot Noir and Chardonnay. There are three Chardonnay blocks, and the fruit for this wine was sourced almost exclusively from the oldest block, which is 28 years old.

The grapes were hand harvested and whole-bunch pressed directly into French oak barriques and puncheons of which were 20% new. Fermentation occurred spontaneously with ambient yeasts and lasted approximately 16 days. Following fermentation, the wine underwent partial malolactic fermentation and was aged on lees for 11 months before being bottled with no fining and only a single filtration.

The nose is lifted and precise, showing grapefruit and lemon citrus layered with white peach and nectarine. Subtle notes of grilled cashew and lightly toasted oak sit in support, adding a subtle savoury edge. The palate is generous yet composed, driven by flavours of ripe citrus and white stone fruit that carry with clarity and persistence. A fine line of acidity provides freshness and focus, while a gentle phenolic grip adds structure and length. The mid-palate shows a soft, rounded texture, leading into a long, vibrant finish defined by fruit intensity and balance. 13.0% alc.