

Inaugural release  
from the team at  
Kooyong and  
Port Phillip Estate



## Bellvale Nebbiolo 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

The fruit was destemmed into a stainless steel fermenter. Fermentation commenced spontaneously with ambient yeasts and lasted 16 days. Following primary fermentation, the wine remained on skins for a further 14 days, extending total maceration to 30 days.

The wine was then gently pressed to seasoned French oak barriques, where it underwent indigenous malolactic fermentation. The maturation period was 11 months. The wine was racked only once prior to bottling and was bottled without fining and with minimal filtration.

The wine opens with lifted aromatics of rose petal, red cherry and raspberry, unfolding to reveal notes of blood orange, wild strawberry and subtle dried herbs. A fine savoury thread sits beneath the perfume, adding depth and intrigue without ever dominating.

The palate is bright, expressive and detailed, with vibrant red fruits and citrus peel leading the way. The texture is graceful and flowing, with fine powdery tannins providing shape and finesse rather than structure. A lively line of acidity brings energy and drive, carrying the wine effortlessly to a long, lifted and delicious finish.

12.5% alc.