



## Port Phillip Estate 'Morillon' Chardonnay 2024

## Tasting Notes

### Vineyard

The Port Phillip Estate vineyard is located on the Mornington Peninsula at Red Hill, on Eocene volcanic 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 November 2025

The Morillon Chardonnay is sourced from 0.1 hectare within the oldest Chardonnay block (1.3 hectares) that sits in the ideal site for the variety at Port Phillip Estate's Red Hill vineyard. This block was planted in 1988 on a site nestled among folds of the hilly country in Red Hill. The Red Hill vineyard is dominated by red basalt, yet the Chardonnay block is planted in an area of sandy grey loam over yellow clay. With maturity, the original block consistently produces wine with an extra level of structure, balance and intensity. We bottle a small portion separately as the ultimate expression of Chardonnay from this vineyard.

The fruit was gently handpicked and whole bunch pressed directly to French oak puncheons (20% new), where fermentation (on full solids) occurred spontaneously with ambient yeasts. Following fermentation, the wine was aged on lees for an additional 11 months (without battonage) and was bottled without fining and with minimal filtration.

The 2024 Morillon Chardonnay is expressive and layered, opening with white peach, grapefruit flesh and fresh lemon peel. Beneath the bright fruit sits a savoury complexity of almond meal, pastry dough and subtle notes of gunflint and oyster shell, with gentle oak spice quietly framing the wine. The aromatics unfold gradually, revealing further detail with time in the glass.

The palate is vibrant and finely detailed, with grapefruit citrus, nectarine and white peach carried by a bright, even line of acidity. Fine phenolics bring tension and shape, while extended lees

ageing builds a subtle creaminess through the mid-palate, layered with notes of almond meal and spiced apple. Long, poised and finely composed, the wine finishes with freshness, texture and quiet persistence, with further complexity to emerge over time in the cellar.

13.5% alc.