



Port Phillip Estate Morillon Chardonnay 2024 – Reviews

Wine Pilot, JUNE 2026

Ken Gargett

The fruit for this flagship Chardonnay comes from a parcel which is just 0.1 hectares, situated within the oldest Chardonnay block in their Red Hill Vineyard. This block was planted in 1988. After handpicking, the fruit was whole bunch pressed into French oak puncheons, 20% of which were new, for fermentation on full solids. Maturation was for eleven months with no bâtonnage.

The palest of lemon hues, the nose exhibits notes of spices, lemons, good cashew oak integration, grapefruit pith, gunflint, ginger and limes. A touch leaner and more elegant its siblings. Beautifully crafted with very impressive length and focus, this is a most attractive Chardonnay. Finally balanced. To be enjoyed over the next ten to fifteen years.

96 points

Wine Pilot, MAY 2026

Jeni Port

A builder in more ways than one, this graceful young Mornington Peninsula chardonnay builds in depth with time in the glass, while also building on what will undoubtedly be a long-term ageing capability. Light lemon hues with hints of green. Aromas of quince, lemon, apple, peach and nectarine with spice and grilled nuts. The palate is built on a

concentrated, taut base of citrus and stone fruits – upfront and delicate - before engaging in a serious back half, one that builds and builds offering a deep complexity of flavour that ripples over the tongue. Fine in texture, there is a sense of contained power about it, with nicely judged oak – fermentation and 11 months maturation in French oak (20% new) - and exotic, lightly savoury hints of ginger and spice.

96 points

Halliday Wine Companion

Jane Faulkner

This comes across as super tight, a pared-back style. It's usually restrained, but more so this vintage. Very good, nonetheless, with its light aromas of flint, ocean breeze, lemon and yellow grapefruit with pops of spice. The juicy acidity is cleansing and fine with a feathery-light layer of nutty lees. Superbly integrated oak bolsters the palate, so you'd call this complex as much as delicious.

95 points

The WineFront, MAY 2026

Campbell Mattinson

From a block planted in 1988.

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Fruit intensity is excellent here. So too balance and length. It tastes of grapefruit and nectarine, apple and nougat, with subtle flint notes hovering. It has a sure-footed tautness and all the right componentry. In time, it will blossom.

93+ points

JancisRobinson.com, MAY 2026

Tamlyn Currin

From a tiny 0.1-ha block of Chardonnay planted in 1987 in the Red Hill vineyard, east facing. Hand-picked. Whole bunch pressed to French oak. Spontaneous fermentation in mostly puncheons and a range of other oak barrels, some new. No malolactic fermentation. Aged for around 10 months. If you could turn amber, the gemstone, into wine, it would be Port Phillip's Morillon. A lapidary wine that catches the smoked honey tones of amber swirls, the iridescent light-catching beauty of marmalade richness, the dragonfly shimmer of citrus-peel fragrance, acidity that curves contour and polish. It's compelling, captivating, breath-taking.

17.5/20 points