



Port Phillip Estate 'Red Hill' Chardonnay 2025

Tasting Notes

Vineyard

The Port Phillip Estate 'Red Hill' 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 March 2026

The Chardonnay block at Port Phillip Estate's Red Hill vineyard consists of three parcels. The largest area (1.3 hectares) is the oldest, at 31 years. A smaller area of 0.3 hectares was planted seven years later. A third area of more closely planted vines was established in 2013. 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. The site has deep soils with great water-holding capacity, so the vines require very little irrigation throughout Summer. Nestled on a hill facing East, the block's aspect exposes the fruit to maximum morning sunshine but protects the fruit from the afternoon Summer sun, allowing it to ripen in a cooler environment. The cool evenings of Red Hill's maritime climate and cold air flow down the hill help maintain the wine's hallmark acidity.

The grapes were hand harvested and whole-bunch pressed directly into a mixture of French oak puncheons and 350-litre barrels (18% of which were new). Fermentation occurred spontaneously with ambient yeasts and lasted approximately 16 days. Following fermentation, the wine was aged on lees undisturbed for 11 months before being bottled with no fining and only a single filtration.

With lifted and energetic aromas, the wine opens with vivid grapefruit and lime zest, gradually unfolding with hints of white peach and nectarine. Floral notes of citrus blossom drift through,

Port Phillip Estate 'Red Hill' Chardonnay 2025

Tasting Notes

together with a touch of lemon curd richness. Gentle suggestions of roasted cashew, nougat and a faint flinty edge lend depth and quiet sophistication.

The palate is poised and finely etched, with layers of citrus and stone fruit drawn together by a precise thread of acidity. Subtle phenolic grip provides structure and shape, while extended lees ageing contributes a supple, creamy texture through the mid-palate. The finish is long, crisp and refreshing, leaving a lingering impression of clarity and drive. Enjoyable in its youth, the wine has the structure and balance to reward careful cellaring over the medium term.

12.5% alc.