



Port Phillip Estate 'Balnarring' Pinot Noir 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. 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 May 2026

Our Balnarring vineyard was established in 1997. The original plantings comprise two distinct areas of Pinot Noir and Chardonnay. A third area has been planted to Pinot Noir, exploiting the higher-density planting matrix found throughout the Pinot Noir growing regions of the Old World.

The fruit was fermented in a combination of stainless-steel vats and large-format wooden foudre. Fermentation commenced spontaneously with ambient yeasts, included a 15% portion of whole bunches, and lasted 18 days. Following fermentation, the wine was pressed and racked into French oak barriques (15% of which were new) and underwent indigenous malolactic fermentation. The wine was racked only once for bottling, with a total maturation of 11 months. The wine was bottled without fining and with only a single filtration.

Bright aromatics of dark cherry and wild raspberry rise from the glass, unfolding into classic Pinot layers of crushed strawberry, rose petal and a delicate violet lift. Beneath the fruit sits a subtle savoury depth of dried herbs, forest floor and fine spice, with a whisper of toasty oak framing the wine rather than defining it.

The palate is supple and finely detailed, with red cherry, raspberry and pomegranate gliding across a bright, seamless line of acidity. Tannins are fine and silky, giving gentle shape and texture without weight. The wine finishes long and poised, carried by pure fruit, savoury nuance and a lingering sense of elegance. 13.5% alc.