



Port Phillip Estate Salasso Rosé 2025

The Port Phillip Estate vineyards are located on the Mornington Peninsula at Red Hill and Balnarring. 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.

Vineyard

This Rosé was made from estate grown Shiraz and Pinot Noir grapes.

Winemaking

The fruit was handpicked and whole bunch pressed, with no press cut and no SO₂, directly to old French oak barriques for fermentation with indigenous yeasts. After fermentation the wine aged on its lees for a further 5 months before blending and bottling with no fining and minimal filtration.

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

Tasting Notes

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.

Tasting Note – November 2025

Pale salmon with a rose pink hue, the wine opens with lifted aromas of pink grapefruit, pomegranate, and redcurrant, supported by citrus blossom, cardamom spice, and subtle minerality. The palate is finely etched and textural, revealing layers of grapefruit zest, white peach skin, and wild strawberry. A delicate saline nuance and bright acidity provide focus, length, and drive, leaving a long, detailed finish.

13.0% alc.