



## Port Phillip Estate 'Morillon' Chardonnay 2022

## 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

The cold and windy 2021 Winter saw approximately 185 mm of rainfall throughout June, July, and August, slightly below average. Windy conditions continued throughout Spring, with approximately 310 mm of rainfall throughout the period, well above average. This rainfall ensured soils were fully replenished leading into Summer. Cold soils and windy conditions affected flowering in early November, with many of the earlier ripening vineyards in the region experiencing a poor fruit set, thus dramatically reducing yields. The later flowering vineyards benefited from more favourable weather conditions in late November. Summer conditions were ideal, with mild to warm days broken sporadically by favourable rainfall, almost 75 mm in January, ensuring vines had adequate water leading to and through veraison, mid to late January. Ideal conditions throughout February meant ripening was slow and steady. Harvest commenced in early March. The weather remained mild throughout, and harvest progressed at an even pace. While yields

were significantly lower than average, fruit quality was excellent with intense flavour concentration and refined acidity.

### Tasted November 2023

The Morillon Chardonnay is sourced from 0.1 hectare within the oldest Chardonnay block (1.3 hectares) 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 whole-bunch pressed directly into French oak barriques (20% of which were new), and fermentation occurred spontaneously with ambient yeasts. After fermentation the wine was aged on lees (without battonage) for 11 months, with the only racking occurring directly prior to bottling. The wine was bottled without fining and with minimal filtration.

Intense and pure citrus-dominant aromatics leap from the glass, lemon flesh, lime pith and grapefruit skin with a touch of citrus blossom adding allure. These lead to subtle yet complexing notes of cashew, crème fraiche, oyster shell and toasted spice. The palate is finely detailed with flavours of grapefruit, lemon zest and spiced apple that are intricately woven into a fine and bright line of acidity that drives the wine. Mid palate textural notes of almond meal and fruit phenolics provide additional shape and layers to wine. Long and intricate, this wine will add further layers of complexity with time in the cellar. 13.5% alc.