



Port Phillip Estate Morillon Chardonnay 2022 – Reviews

Wine Pilot, May 2024

[Ray Jordan](#)

Aromas build gently to reveal a lemon pith minerality with a savoury overtone. Add a little chalk dust and you have something immediately engaging. The palate is deeply intense but with a control and elegance focussing a very precise and long finish. Only 20 % new oak, so you are getting really fruit and regional expression. Finishes with a nice savouriness.

95 points

The WineFront, May 2024

[Gary Walsh](#)

Here's a tight and frisky wine. A little struck match, almond, aniseed, grapefruit and ripe lemon, light spicy cinnamon oak. It's firm and chalky, a little nutty, though it's mainly all about citrus and electric energy, Lots of flint and grip, on a finish of excellent length. Saline too. Very good wine.

94 points

Wine Pilot, May 2024

[Jeni Port](#)

One classy Mornington Peninsula Chardonnay with plenty of zing and zip. The acidity is electrifying, it's that clean and bright. Inviting lemon, quince, nectarine and struck match aromas. Oak is warmly infused, fully integrated with light toasty appeal in tandem with citrus, stone fruit and a lively sea spray and mineral

fineness, not to mention, some leesy and very tasty nougat. Hard to stop at just one glass. Brings a masterful display of mouth-watering acidity and precision. A great follow up to the classic 2021.

95 points

Halliday Wine Companion, August 2024

[Jane Faulkner](#)

Port Phillip Estate is often overshadowed by its sibling, Kooyong, but every now and then a wine will stop me in my tracks and I think, well fancy that, and this is such a wine. Just the right amount of everything from its flavour and texture – a whiff of flint and wet stones, a mix of stone fruit, citrus, ginger spice and creamy nutty lees plus oak. Mouth-watering acidity seals the deal.

96 points

The Real Review, July 2024

[Gabrielle Poy](#)

An enticing nose of hazelnut, apple, nectarine and seaspray excites the senses. A cushioned core of flavour ignites the palate, girdled by a line of saline acidity. This is complex and delicious; it's appealing and balanced in its youth and will settle down even more with a few years under its belt.

96 points