



Port Phillip Estate

Pinot Noir Nouveau 2024

Tasting Note

Our 'pilot' wines bring to bottle the experimentation and play of the winemaking team.

Experimentation is an essential element of our winemaking philosophy. It sees us developing and trialling various winemaking techniques, reassessing and expanding on traditional methods, highlighting specific parcels of fruit and exploring diverse wine styles. We are excited to share some of the results with our 'pilot' wines.

Tasted October 2024

The fruit was gently destemmed to stainless steel fermenters with the inclusion of 20% as whole bunches. The fermentation commenced spontaneously with ambient yeasts and lasted 16 days. The wine was then matured in old French oak barriques for six months where the wine underwent indigenous malolactic fermentation. The wine was bottled without fining, with minimal filtration and minimal SO₂.

The wine displays aromas of red cherries, strawberry and pomegranate, that merge with notes of earth and dried spices. The palate is juicy and soft with bright red fruit flavours while savoury whole-bunch tannins provide structure and complexity. Ready to drink now.

13.0% alc.