



Port Phillip Estate

Amber Pinot Gris 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 destemmed to a fermenter where it was sealed and untouched spending a total of 40 days on skins. The fermentation commenced spontaneously with ambient yeasts, with partial malolactic fermentation also occurring via indigenous yeasts. After 40 days the wine was pressed to old French barriques where it was allowed to settle naturally. The wine was then bottled without fining, with minimal filtration and minimal SO₂.

The nose reveals aromas of pink grapefruit and citrus florals, with notes of Campari, flinty reduction and a touch of fresh herbs. The palate is vibrant and fresh with citrus flavours of blood orange and mandarin peel while a line of cranberry-like acidity provides length and drive. The mid palate is creamy from time spent on lees while chalky tannins spark interest and add complexity. Made to be enjoyed now.

13.0% alc.