



Port Phillip Estate Salasso Rosé 2024

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 sourced from neighbouring vineyards within our region and a vineyard in Heathcote.

Winemaking

The fruit was whole bunch pressed and fermentation commenced spontaneously with ambient yeasts in old French oak barriques. The wine was aged on lees for five months before bottling, without fining and with minimal filtration.

Vintage

It was a growing season with challenges and opportunities, and our viticulture team demonstrated agility and adaptability. Above-average rainfall during Winter recharged the soil moisture, which was crucial for healthy vine growth. Budburst commenced in early September. The vines enjoyed stable weather and moderate temperatures throughout Spring. During this period, our primary focus was managing the vine canopy and monitoring for pests and diseases. While our vineyards benefited

Tasting Notes

from above-average rainfall during December and January, extra vigilance was required, and we adapted our vineyard practices, particularly canopy management, to mitigate the risks of diseases that thrive in wet conditions. Each weather event required us to be nimble, adapt our practices, and rely on our experience to ensure the highest possible fruit quality.

Entering late Summer, the weather stabilised. Early February enjoyed sunny and mild conditions. Harvest commenced on 20 February, slightly earlier than usual and concluded on 21 March. Warm and dry conditions condensed the season. Exceptional efforts from our viticulture and winery teams ensured the timely delivery and processing of fruit. While yields were below long-term averages, the conditions proved favourable for pristine and optimally ripe fruit.

Tasting Note – October 2024

Pale salmon in colour. The wine opens to aromatic notes of pink grapefruit, crushed strawberry and pomegranate, with hints of savoury spice and flinty complexity.

The long palate combines a soft and slightly creamy texture with lively red berry fruit flavours of cranberry and strawberry and bright acidity. The finish is savoury and dry with a touch of blood-orange pithiness.

12.5% alc.