



## Port Phillip Estate

## Pinot Noir Shiraz 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 February 2024

Our take on the re-emerging Pinot Noir / Shiraz blend, this wine is an equal blend of these varieties from our Tuerong vineyard.

The varieties were destemmed separately into stainless-steel vats, with a small portion of whole bunches included in both parcels. Fermentation commenced spontaneously with ambient yeasts and lasted 16–18 days. The maturation period was eight months in older French oak barriques and puncheons, where the wine underwent indigenous malolactic fermentation. The wine was blended and then bottled without fining and with minimal SO<sub>2</sub>.

Vibrant crimson in colour with a dark ruby hue. Lifted fruit aromatics of blood plum, raspberry and dark cherry, merge into more complex notes of fresh spice, sweet floral and black olive. The palate is energetic while softly textured. Plush velvety tannins support a cascade of plum and cherry flavours. A bright cranberry-like acid line brings freshness and length. Medium-bodied and food-friendly this wine can be enjoyed now or cellared in the short to medium term.

13.0% alc.