



Port Phillip Estate 'Red Hill' Chardonnay 2022

Tasting Notes

Vineyard

The Port Phillip Estate 'Red Hill' vineyard is located on the Mornington Peninsula at Red Hill, on Eocene volcanic soils. 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.

Vintage 2022

The cold and windy 2021 Winter saw approximately 185 mm of rainfall throughout June, July, and August, slightly below average. Windy conditions continued throughout Spring, with approximately 310 mm of rainfall throughout the period, well above average. This rainfall ensured soils were fully replenished leading into Summer.

Cold soils and windy conditions affected flowering in early November, with many of the earlier ripening vineyards in the region experiencing a poor fruit set, thus dramatically reducing yields. The later flowering vineyards benefited from more favourable weather conditions in late November.

Summer conditions were ideal, with mild to warm days broken sporadically by favourable rainfall, almost 75 mm in January, ensuring vines had adequate water leading to and through veraison, mid to late January. Ideal conditions throughout February meant ripening was slow and steady. Harvest

commenced in early March. The weather remained mild throughout, and harvest progressed at an even pace. While yields were significantly lower than average, fruit quality was excellent with intense flavour concentration and refined acidity.

Tasted May 2023

The Chardonnay block at Port Phillip Estate's Red Hill vineyard consists of three parcels. The largest area (1.3 hectares) is the oldest, at 32 years. A smaller area of 0.3 hectares was planted seven years later. A third area of more closely planted vines was established in 2013. The Red Hill vineyard is dominated by red basalt, yet the Chardonnay block is planted in an area of sandy grey loam over yellow clay. The site has deep soils with great water-holding capacity, so the vines require very little irrigation throughout Summer. Nestled on a hill facing East, the block's aspect exposes the fruit to maximum morning sunshine but protects the fruit from the afternoon Summer sun, allowing it to ripen in a cooler environment. The cool evenings of Red Hill and cold air flow down the hill help maintain the wine's hallmark acidity. The fruit was gently whole-bunch pressed directly into 228L and 350L French oak barrels (20% of which were new), and fermentation occurred spontaneously with ambient yeasts. Following fermentation, the wine was aged on lees (without battonage) for 11 months. It was bottled without fining and with minimal filtration.

The wine opens to aromas of grapefruit, citrus, lime leaf and unroasted cashew nut. Notes of lactone oak toast and struck match sulphide add complexity and allure. The palate is vibrant and fresh with citrus fruit flavours of grapefruit and lemon that

merge into white stone fruit flesh. Textural elements from fermentation on solids provide layers of interest, while a fine and long acid line drives the wine and provides excellent length. This wine is drinking well now but will improve with cellaring over the medium term.

13.5% alc.