



Port Phillip Estate 'Red Hill' Chardonnay 2023

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

Spring remained cold and wet, with 389mm of rainfall, making it the wettest Spring in 25 years. These conditions were challenging for our viticultural team. Waterlogged soils prevented access to the vineyards, with critical tractor operations delayed several times. Flowering commenced mid to late November amid continuing cold and wet conditions, which protracted our flowering period over several weeks. These challenging conditions prevailed until late December when we finally welcomed warm and sunny days. Fortunately, all our vineyards remained disease-free. Conditions for most of January and February were ideal. All of our vineyards were healthy, albeit with very low crop loads. The mild conditions throughout late February and early March have made this part of the season almost perfect for slow and steady ripening. Harvest commenced on 3 March and concluded on 14 April, slightly later than usual. Weather conditions were mild with temperatures below average and rainfall above average, providing gradual ripening

throughout harvest with rain events being the only pressure. Our viticulture team worked steadily to deliver pristine fruit to the winery. Despite the low yields, fruit quality is exceptional.

Tasted October 2024

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 31 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's maritime climate and cold air flow down the hill help maintain the wine's hallmark acidity.

The fruit was gently whole-bunch pressed directly into French oak barriques and 350L barrels (20% of which were new) where 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.

Brightly aromatic with lively notes of citrus blossom, grapefruit, and lemon tart, leading to hints of white stone fruit flesh. Its complexity is enhanced by notes of flint and subtle biscuit and

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nougat. The palate is elegant, lengthy, and intricate, showcasing a tapestry of citrus and stone fruit flavours, all supported by a refreshing bright acidity. There's a delightful tension and balance, enhanced by subtle phenolics and a creamy texture in the mid-palate from time spent on lees. The wine finishes with a crisp, revitalising finish, leaving a memorable impression of freshness and intensity.

13.5% alc.