

Kooyong Wines Port Phillip Estate



WINE CODE	14 THE PIN WINE
STATUS	
VOLUME	
DATE FILLED	16 MAR 13
COMMENTS	

VAT 2

13033

13034

A family domain

The Port Phillip Estate domain is owned and operated by the Gjergja family.

All Port Phillip Estate wines are entirely domain grown, vinified and bottled. The winemaking is overseen by wine-maker Glen Hayley.



Quality and sustainability

We endeavour to grow the highest quality fruit that freely expresses the terroir of each vineyard.

The vineyard philosophy is to develop a soil and vineyard biota that produces a balanced vine living sustainably in its environment.



Sustainable farming

Informed by the principles of agro-ecology and permaculture, we employ a sustainable farming system that places focus on the improvement of soil biology through the use of compost teas, estate-produced compost, mulch and other natural soil and plant conditioners.

We endeavour to improve and build soil health through the use of cover crops, tillage and aeration.





Vineyard practices

Our biological farming system is driven by the belief that the health of our vineyard soils, and thus vines, underpin wine quality.

Our vineyards are always hand-pruned, shoot thinned, shoot positioned and crop thinned. All our fruit is handpicked.





Expressing terroir

The winemaking philosophy is to best preserve the inherent characteristics present in the fruit while making wines of elegance, finesse, texture, complexity and structure.

We believe that all of our wines should convey a sense of the place and the season in which they were grown.



Care and guidance

Our practices in the winery are minimalist. The fermentation of all our wines occurs naturally by way of native ambient yeasts. This is also the case for the malolactic fermentations.

The winery is designed to promote the movement of fruit and wine via gravity flow, avoiding the use of pumps. When a pump is required very gentle peristaltic pumps are employed.





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Maturation and bottling

We use wholly French oak for all barrel matured wines, red and white. All the red wines are unfinned and unfiltered. The white wines are all unfinned and at times also unfiltered.

We bottle all of our wines in-house using our dedicated bottling line.





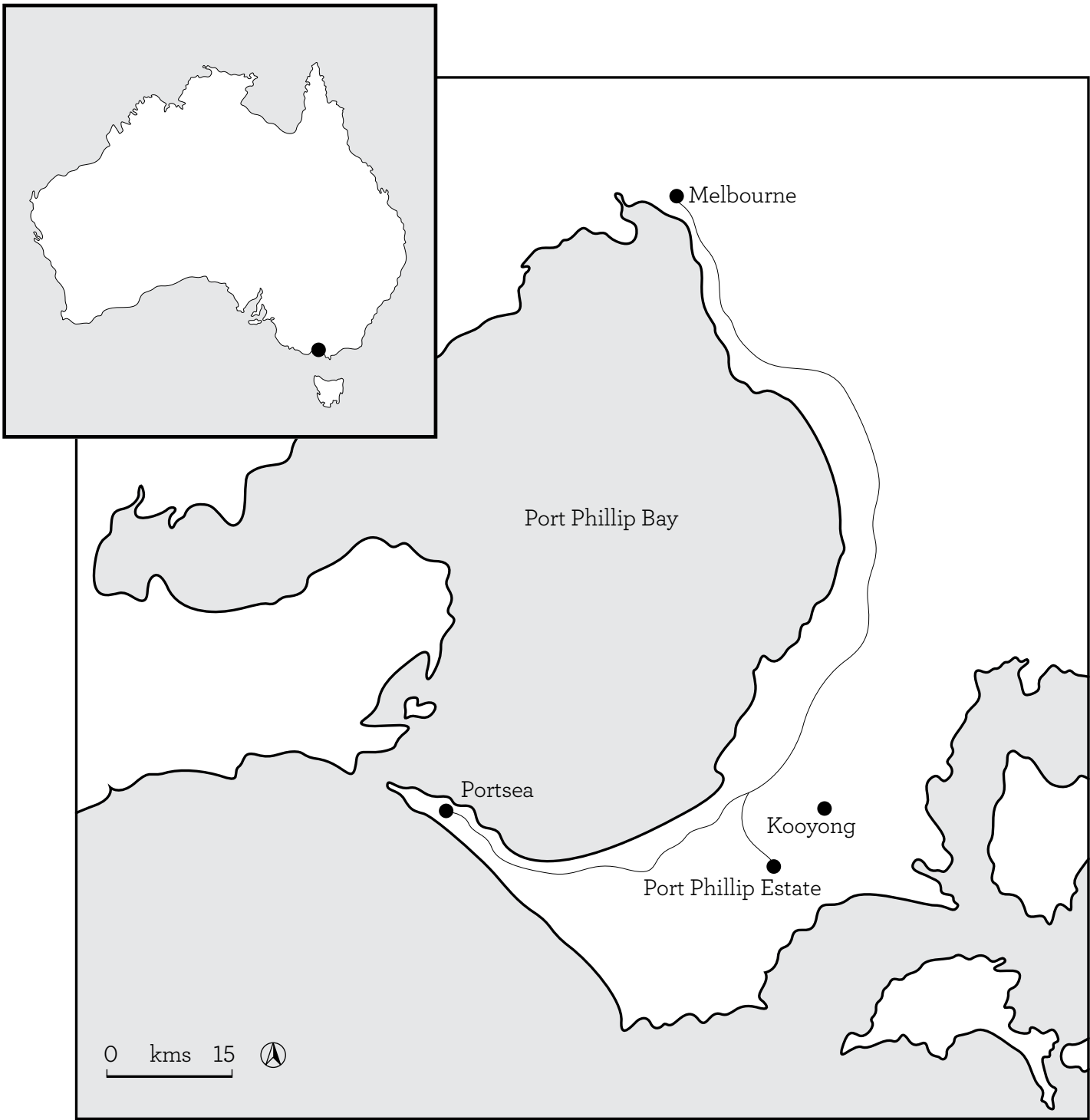


A circular system

The waste water produced during wine production is recycled through eco-sensitive constructed wetlands in which indigenous plants naturally treat and recycle the water for reuse as irrigation water on the property.



Victoria, Mornington Peninsula



Our region

The Mornington Peninsula is a cool climate winegrowing region, influenced strongly by the weather patterns of the Great Southern Ocean and constantly moderated by maritime influences during the growing season.

The Kooyong vineyard

The Kooyong vineyard is planted to 40 hectares of Pinot Noir, Chardonnay and Pinot Gris.

The first vines were planted in 1996, of the five original blocks three are planted to Pinot Noir and two to Chardonnay.

During 2007–08 we planted two more blocks to Pinot Gris and Pinot Noir, applying the higher density planting model of cool climate winegrowing regions in the ‘old world.’

The best section of each block is selected for our Single Block wines.

Kooyong
Beurrot, Clonale, Massale



Kooyong



Kooyong
Single vineyard



Kooyong
Single vineyard



Kooyong soils

The bedrock found at depth is sedimentary – an ancient weathered sandstone dating back to the Ordovician period 450 million years ago.

The surface soils are also sedimentary, laid down by a marine incursion during the Miocene epoch.

The tidal deposition was relatively shallow and the site is gently undulating so, although the soils are classed overall as duplex clay loam, different parts of the vineyard express differing percentages of sand, loam and clay.

These differences influence the flavours of the wines from each vineyard markedly.

The marine transgression also brought in sandstone granules, sometimes encrusted with iron oxide. These sandstone and ironstone pebbles are found in great varying degrees throughout the vineyard.

The siliceous influence from the sand in the pebbles imparts minerality to the terroir of Kooyong wines and the ironstone, where present, adds a characteristic firmness and strength to structure.



Port Phillip Estate

The Port Phillip Estate vineyard is planted to nine hectares of predominantly Pinot Noir and Chardonnay, with small plots of Sauvignon and Shiraz.

The first vines were planted in 1987. The site is a cool suntrap nestled amongst folds of the hilly country near Red Hill.

Although the bedrock found at great depth is the same Ordovician sandstone found throughout the Mornington Peninsula, the soils of Port Phillip Estate exemplify the tholeiitic basalts of the Eocene period, where volcanic activity extruded thickly throughout the Red Hill, Main Ridge and Merricks areas.

While the small site offers less opportunity to explore sub-site differences, the most ethereal and structural parcels of Pinot Noir are handled separately, representing the ‘Morillon’ Pinot Noir.

In the warmer years, the mature Shiraz vines on the vineyard produce the aromatic and spicy ‘Serenne’ Shiraz.

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Single vineyard





Quartier





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James Halliday's Winery of the Year 2012

James Halliday, preeminent Australian wine writer and critic, winemaker, senior wine competition judge and author of the 'Wine Companion' recognised Port Phillip Estate as 'Winery of the Year' in 2012 – his highest accolade.