

# KOORYONG



## Kooyong Single Vineyard Ferrous Pinot Noir 2009 - Reviews

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AUSTRALIAN FINANCIAL REVIEW, 16<sup>th</sup>-18<sup>th</sup> December 2011

*Tim White*

Deep and dark smelling, slightly ferrous (this characteristic observed without seeing the label), and the slightest sniff of fresh-pulled beetroot, and candied cumquat (citrus is a totally legitimate, indeed desirable, attribute of pinot). It grows in fruit intensity with air and gets a touch mossy. Excellent depth in the mouth also, becoming creamy in the middle, with intense, squeezed pips and some of the sweet-sharp citrus tang of the nose, finishing with raisin sourdough toast. Mouth-wateringly powerful pinot noir, which will only improve with another couple of years in the bottle. Changes almost every time you stick your nose in it and get your tongue around it. Wow...96(97)/100, 10/10.

THE SYDNEY MORNING HERALD - SPECTRUM,  
19<sup>th</sup>-20<sup>th</sup> October 2011

*Jane Faulkner*

There are three single vineyard pinots in the Kooyong stable, all quite different despite the close proximity of each site and the fact they are made the same way. Meres is charming. The structured Haven needs the most cellaring. And Ferrous? It's an extraordinary wine. Also structured and on the fuller side of medium bodied, it has precise, almost grainy tannins and builds on the palate. Ideally it needs cellaring, although it opens up superbly. It's fragrant and spicy, with plenty of tangy acidity.

THE AGE GOOD WINE GUIDE 2012

*Nick Stock*

Ah, the Ferrous pinot is often a thrilling wine to taste, and this is no exception; it's certainly the most pure and pinot-like of the three Kooyong single-vineyard pinots. The nose offers deeply ripe, spice-dusted dark red cherry fruits, wet earth and forest floor, and bright attractive oak alongside - it breathes up beautifully. The palate has impressive, taut tannin structure that is bolstered by assertive oak, some savoury dark chocolate and toasted spices - mouth-coating and rich. An impressive wine, for sure. 96 points.

THE AUSTRALIAN WINE ANNUAL 2012

*Jeremy Oliver*

Its modest alcoholic strength will help this powerful young pinot to flesh out slowly and with balance. Dark, heady, Sonoma Coast-like aromas of plums, dark cherries, mineral and briar are lifted by scents of musky spices and red flowers. Underpinned by mouthwatering tannins, its concentrated, sour-edged flavours of blackberries and dark plums reveal meaty, farmyard undertones, finishing long, dark and persistent. 94 points

JAMES HALLIDAY WINE COMPANION 2012

KOORYONG AND PORT PHILLIP ESTATE

COMBINED WINERIES OF THE YEAR 2012

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*James Halliday*

Strong crimson hue; the fragrant bouquet has a mix of plum and (less) cherry, with a web of spices in the background; the palate opens with a supple plum fruit then moves to a more savoury, authoritative finish.

96 Points

THE SATURDAY AGE - LIFE AND STYLE, 22<sup>nd</sup> October 2011

*Jane Faulkner*

Anyone who's visited Burgundy might have enjoyed oeufs en meurette (poached eggs in a red wine sauce). This dish is prepared using an inexpensive pinot noir but as I had some of the outstanding Kooyong Ferrous 2009 left over, why waste it? What a wine, what a dish. On the fuller side of medium-bodied with grainy tannins, it builds on the palate - ideally this needs some cellaring, although it opened up superbly. Fragrant, spicy with tangy cleansing acidity offsetting its earthy, beetroot-rhubarb, morello and sweet black cherry centre.

AUSTRALIAN FINANCIAL REVIEW, 24<sup>th</sup>-25<sup>th</sup> September 2011

*Tim White*

Sometimes you taste a wine that's so thrilling, you're busting to tell wine lovers about it so they can participate in your excitement. Nowadays there are many channels available for the real-time delivery of such messages, none more effective than Twitter, although the 140-character restriction does limit really exuberant expression - especially when the wine in question is seriously complex.

The wine that inspired these thoughts is the Kooyong Single Vineyard Selection Ferrous Pinot Noir 2009 from the Mornington Peninsula in Victoria, my top pointed wine in a blind line-up of two dozen high-reputation pinots.

It is deep and dark smelling, slightly ferrous, with the slightest sniff of fresh-pulled beetroot, and candied cumquat (citrus is a legitimate and desirable attribute of pinot). It grows fruit intensity with air and gets a touch mossy. It also has excellent depth in the mouth, getting creamy in the middle, with intense squeezed pips and some of the sweet-sharp citrus tang of the nose, finishing with a raisin sourdough toast. It is a mouth-wateringly powerful pinot

noir that will improve with another couple of years in the bottle. And it changes almost every time you stick your nose in and get your tongue around it. I scored it 97/100 (10/10) and the Meres wine from the same producer I raved about with the same abandon.

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