



Beurrot by Kooyong 2015 – Tasting Notes

The Kooyong vineyard is located on the Mornington Peninsula at Tuerong, on Miocene sedimentary 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.

Vineyard

Beurrot is comprised of two Pinot Gris parcels: the tiny original 0.24 hectare section annexing the Meres block, and the all-Pinot Gris Beurrot vineyard, which at 2.74 hectares, provides the majority of the fruit. The Beurrot vineyard is planted to a density of 5600 vines per hectare.

Winemaking

The grapes are gently whole-bunch pressed directly into all-used French oak barriques, where fermentation takes place without inoculation. After fermentation the wine is aged on lees (without battonage) for 10 months. It is bottled without fining and with minimal filtration.

Vintage

The 2014-2015 growing season began with lower than average rainfall throughout the winter. Budburst occurred at a normal time and was followed by a spring that also had lower than average rainfall, along with moderate temperatures. These growing conditions led to vines with less vigour than usual. Flowering conditions were good; however, we received slightly below average yields due to cold conditions experienced during the 2013 flowering period. Several large periods of rainfall throughout the season were managed effectively, and the vineyard remained disease free.

The period between January and late March was relatively cool, with January much cooler than historically usual. With the exception of one rain event, the mild and still weather continued throughout the harvest period. This allowed for a calm yet constant harvest for the viticultural team. Harvest began in late February and was finished in late March.

Tasting Note – December 2015

Bright fruit aromatics of pear and lemon appear alongside hints of spice, hay and musk. The palate is lively, with just a touch of the usual Pinot Gris weight, culminating in a chalky, zesty finish.

Alcohol

13.5%