



Beurrot by Kooyong 2016 – 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 Beurrot vineyard planted entirely to Pinot Gris, 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 fruit is whole bunch pressed and barrel fermented to as dry as possible in all-old French oak without yeast inoculation. The maturation period is nine months on yeast lees.

Vintage

September 2015 welcomed the beginning of budburst leading to a dry and warm spring. October was 3 degrees above the average temperature and El Niño affected the amount of rain we received.

Vine vigour was controlled due to the lack of rainfall with the canopy generous and open. Fruitfulness was up from the previous vintage and flowering and fruit set occurred unhindered. Veraison commenced in early January.

The period between January and mid-March was warmer than historically usual and harvest began at the same time in February as recent vintages. Conditions remained very dry and warm throughout the harvest period, it was a compact vintage finishing in mid-March. The viticultural team worked steadily throughout harvest and delivered healthy and energetic fruit, with ripeness and acidity well balanced.

Tasting Note – December 2016

The nose expresses pure fruit flavours of fresh pear juice along with more exotic fruit notes of lemongrass and kaffir lime leaf. Fuji apple and citrus peel flavours lead into a long, textured and chalky palate accentuated by a lemon barley flavoured finish.

Alcohol

13.5%