



Kooyong Meres Pinot Noir 2014

Vineyard

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.

Vintage

The 2013-2014 growing season started with a warm winter followed by strong early season growth and an early spring with above average temperatures. An extended cold and wet period in October and November lead to a prolonged flowering period with reduced fruit set, resulting in below average yields.

This cold period continued throughout December, finally broken by a warm summer with several heat waves during the month of January. A warm February and the lower yields brought an earlier than usual start to harvest.

Mild March weather and the lower yields made for a short and steady harvest for both our viticultural and winery teams.

While yields were low, the quality of the fruit was very high producing wines that impress with depth, length and linear direction.

Tasting Notes

Tasted June 2016

This single-block wine is sourced from a 0.67 hectares of vineyard planted in 1997 on a gentle north-facing slope. This, the most exposed of all our Pinot Noir plantings, leads to vines that offer low vigour and low yields. The combination of the soils (less loamy top soil and more clay subsoil than the other blocks), exposure and low vigour produces highly aromatic and perfumed red-fruited Pinot Noir with a structure that, as the vines age, is becoming more robust and serious. This wine was fermented in large-format concrete tank. The ferment, with a small portion of whole bunches, commenced without yeast inoculation and lasted 17 days. Following fermentation, the wine was pressed and racked into French oak barriques (of which 25% were new) and underwent indigenous malolactic fermentation. The wine was racked only once, with a total maturation period of 16 months. It was then bottled without fining or filtration.

It's consistently the most aromatic of the three single vineyard Pinots, and 2014 is no exception. The nose shows layers of complexity, starting out with raspberry and curacao then entering more exotic territory with aromas of lavender, bark and faint herbal spice. Its elegant, light-footed palate sits atop a long and linear frame, culminating in a tight, smoky, mineral finish.

13.0% alc.