



Kooyong Meres Pinot Noir 2015

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 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 Notes

Tasted June 2017

This single-block wine is sourced from 0.9 ha of 18-year-old vines 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 topsoil 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 wooden and stainless steel tanks. The ferment, with a portion of whole bunches, occurred spontaneously with ambient yeasts and lasted 18 days. Following fermentation, the wine was pressed and racked into French oak barriques (25% new) and underwent indigenous malolactic fermentation. The wine was racked only once, with a total maturation period of 14 months. It was then bottled without fining or filtration.

The 2015 Meres gives a lifted and punchy set of aromas that show as much savoury interest as they do fruitiness. Meal and wood-smoke mix with wild raspberry and a red cherry intensity. In the mouth, these flavours envelop the palate along with drying tannin and a powerful linear drive that matches the red ruby mid-palate juiciness. The wine has great length and sustenance which bodes well for its long-term future.

13.0% alc.