



## Kooyong Ferrous 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 1.2 ha of gently sloping 18-year-old vines in the Ferrous vineyard. These vines naturally produce low yields due to a combination of unique orientation, free drainage and high exposure. Along with this, the soil has a far greater prevalence of ironstone pebbles than any other part of the vineyard and delivers wine with great concentration and savoury tannic presence. This wine was fermented in a large-format concrete tank. The ferment, with 30% 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 energetic and focused 2015 Ferrous shows the block's typical sweet, earthy beetroot aroma along with undertones of fruitcake spice and wet stones. The deep palate has power and grace, driven by a core of dark, brambly fruit. This fruit weight is cut with tight gravel-like tannin, indicating that this Ferrous will greatly reward cellaring.

13.5% alc.