



Beurrot by Kooyong 2017 – 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 were gently whole-bunch pressed into old French oak barriques, where fermentation occurred spontaneously with ambient yeasts. The maturation period is ten months on yeast lees.

Vintage

September was cold and wet and the predicted La Niña did not fully eventuate. The cold weather continued throughout October

and November and the soils remained cool for longer than usual, resulting in a flowering period which was almost twice as long as usual. There was some reduction in fruit-set that resulted in lower than average yields.

Throughout the growing season disease pressure was quite high. While the season presented us with challenges, the diligence and hard work of the viticultural team ensured the health of our vineyards. We continue to produce our estate made compost and our fungal compost tea. Our knowledge of our properties continues to evolve, providing a strong foundation for future years.

Mild conditions and the occasional rain storm lengthened the harvest period. Picking concluded mid-April, for some of our blocks this was the latest they had been picked in over a decade. The wines are showing a finesse and coolness from the longer growing season, with great acidity and bright flavours.

Tasting Note – December 2017

The refined and spicy nose gives precise aromatics of crisp apple, bosc pear and lemon peel. A cool and late harvest has delivered a Pinot Gris that is more linear and tighter in its youth. Showing orchard fruits, fresh ginger and rose water flavours, the palate is softly textured and finishes with a long, pithy lemony acidity.

Alcohol

13.5%