KOOYONG



Massale 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

The 2017 Kooyong Massale is a blend of estate grown Pinot Noir parcels from our Tuerong and Balnarring vineyards.

Winemaking

The fruit was fermented in open vats. Fermentation commenced spontaneously with ambient yeasts and lasted for 16 to 18 days. The wine underwent indigenous malolactic fermentation. The maturation period was 11 months in French oak barriques (8% new) and large format foudre. The wine was bottled without fining and with minimal filtration.

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 - April 2018

Vibrant red in colour, the nose offers attractive aromatics of violet, red cherry and earthy spice. Gently flowing with black cherry and dark spice flavours, the silky mid-weight palate carries through to the finish with great length and a curacao-like acidity.

Alcohol

13.0%

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