



Kooyong Meres Pinot Noir 2016

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

September 2015 welcomed the beginning of budburst leading to a dry and warm spring. October was 3 degrees above the average temperature and El Niño affected the amount of rain we received. Vine vigour was controlled due to the lack of rainfall with the canopy generous and open. Fruitfulness was up from the previous vintage and flowering and fruit set occurred unhindered. Veraison commenced in early January.

The period between January and mid-March was warmer than historically usual and harvest began at the same time in February as recent vintages. Conditions remained very dry and warm throughout the harvest period, it was a compact vintage finishing in mid-March. The viticultural team worked steadily throughout harvest and delivered healthy and energetic fruit, with ripeness and acidity well balanced.

Tasting Notes

Tasted May 2018

This single-block wine is sourced from 0.9 ha of 19-year-old vines on a gentle north-facing slope. These vines are the most exposed of all our Pinot Noir plantings, leading to 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 concrete 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 (of which 20% were 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 2016 Meres has a perfumed bouquet with bright layers of rose petal, raspberry, lavender and subtle cool spice notes. The palate has a long, juicy and sappy core of ripe forest fruits – raspberry and blackberry – that is complemented and neatly surrounded by fine earthy tannin. The power of the fruit-driven palate offers early appeal, however the tannin and structure of the wine will ensure good medium-term cellaring potential.

13.5% alc.