



## Kooyong Estate 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 January 2018

Kooyong Estate Pinot Noir comprises fruit from a combination of blocks within our Meres, Haven and Ferrous vineyards. It offers a broader taste of the Kooyong vineyard, with parcels from various soils and mesoclimates blended together to create the Estate label. Year after year the same blocks are consistently chosen, giving this wine an underlying similarity across vintages. The fruit was fermented in a combination of large-format oak foudre, large-format concrete tanks and stainless steel tanks. Fermentation commenced spontaneously with ambient yeasts, included a proportion of whole bunches and lasted 18 to 21 days. Following fermentation, the wine was pressed and racked into French oak barriques (20% new) and underwent indigenous malolactic fermentation. The maturation period was nine months in barriques, followed by a further six months in large format French oak foudres. The wine was then bottled without fining and with minimal filtration.

Bright crimson. Lifted and lively rose petal aromas along with notes of red cherry, spice and dried orange peel. Tightly focussed with fine grain tannin, it fleshes out on the long and powerful finish that features crunchy black cherry acidity along with violet and rose flavours. Will reward mid-term cellaring.

13.5% alc.