



Kooyong Estate 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 March 2017

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, without yeast inoculation, for 18 to 21 days, with a small proportion of whole bunches included. The malolactic conversion was also indigenous. The maturation period was nine months in French oak barriques, 25% new, followed by a further 10 months in large format French oak foudres. The wine was then bottled without fining or filtration.

Perfumed and complex with dark cherry, blood plum and red fruits mingling with earth and subtle savoury notes, all supported by gently spiced oak. The palate displays forest fruits, pink peppercorns, snapped twigs and dusty, dried leaves. Oak and acid are well integrated providing energy and drive. Ultra-fine tannins combine for a long, lingering finish.

13.0% alc.