



Kooyong Ferrous Pinot Noir 2018

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

Following a wet Winter, budburst commenced relatively late in mid-September. The Winter rainfall set up the vineyards well for Spring with overall temperatures during Spring slightly higher than average accompanied by below average rainfall. Flowering commenced mid late November with ideal weather conditions, resulting in one of the best fruit sets in many years.

The mild to warm conditions continued throughout Summer and veraison commenced in mid-January. Harvest delivered fruitful crop loads matched with very stable weather conditions, ensuring vine performance and good ripeness. Picking commenced late February and the viticultural team worked steadily until the beginning of April delivering outstanding fruit. The white wines display excellent acidity, depth and intense fruit flavours. The red wines look poised and elegant with powerful aromatics and a great balance between tannin and acid.

Tasting Notes

Tasted February 2020

This single-block wine is sourced from 0.7 ha of gently sloping 21-year-old vines. These vines naturally produce low yields due to a combination of unique orientation, free drainage and high exposure. Together with this, the soil has a far greater prevalence of ironstone pebbles than any other part of the vineyard and delivers wine with great concentration and savoury tannic presence. This wine was fermented in a large-format concrete tank. The ferment, with a portion of whole bunches, occurred spontaneously with ambient yeasts and lasted 19 days. Following fermentation, the wine was pressed and racked into French oak barriques (of which 30% 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.

Comparatively open for Ferrous, the 2018 vintage shows typical floral notes of violet and rose together with earthier tones of beetroot, brown spice and subtle whole-bunch influence. The trademark rust and iron quality float in and out providing complexity and engagement.

Medium-bodied, yet naturally powerful, the palate is full of intense red berry flavour together with a line of dusty tannin that helps drive and support. Blood orange and a vibrant berry flavour enhance the long and compelling finish. Showing modestly now, Ferrous demands cellaring to fully show its potential.

13.5% alc.