



Kooyong Meres 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 0.6 ha of 21-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 produce 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 tank. The ferment, with a portion of whole bunches, occurred spontaneously with ambient yeasts and lasted 17 days. Following fermentation, the wine was pressed and racked into French oak barriques (of which 28% 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.

Shy at first, the 2018 Meres evolves to open a deeply perfumed and aromatic nose; pretty red fruits (strawberry and cherry) together with rhubarb and floral notes. Subtle savoury spice aromas emerge. The palate is delicate yet deep with an attractive supple mid-palate, built on vibrant red fruits and earthy tannin. Long, fine-tuned and energetic, the wine finishes with dried orange peel and cranberry acidity. Always the most attractive, aromatic and supple of the trio, this vintage is no different. It offers gratification now but will reward mid-term cellaring.

13.0% alc.