



Kooyong Estate Shiraz 2019

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

Winter provided good average rainfall with approximately 200mm in total falling over June, July and August. Early September welcomed the beginning of budburst, leading to a cool Spring. Cool weather continued throughout the peak growing months of October, November and December. Spring rainfall was slightly below average but sufficient to ensure the vineyards were in good condition leading into Summer.

January was warm, with temperatures exceeding the long-term average, and dry, with almost no rainfall. Veraison commenced mid-January as typical. February was cool providing relief to the vineyards and consolidating veraison across all our varieties. Harvest commenced late February. Warmer weather returned at the beginning of March and conditions remained very dry and moderately warm throughout the harvest period. The viticultural and winemaking teams worked with great tenacity, it was a compact vintage finishing in late March.

263 Red Hill Road
Red Hill South
Mornington Peninsula

PO Box 153
Red Hill South
Victoria 3937 Australia

Tasting Notes

Tasted July 2020

This is the inaugural release of the Kooyong Estate Shiraz. This wine is sourced from a selection of parcels from 0.5 ha of 14-year-old Shiraz vines within the Faultline block. Planted to a density of 4,700 vines per hectare, the soil in this section of the vineyard contains dark brown and yellow chromosols that are particularly well-drained, more so than other parts of the property.

The fruit was fermented in a large-format, open-top 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 and puncheons (20% of which were new) and underwent indigenous malolactic fermentation. The maturation period was 15 months. The wine was bottled without fining.

Densely coloured, the nose offers expressive aromatics of mulberry and violets, with a touch of pepper, star-anise and graphite. Concentrated and energetic without overt richness, the palate possesses a fresh acidity with ultra-fine tannin leading to a long, blackcurrant pastille flavoured finish. This wine will greatly reward time in the cellar.

13.0% alc.

T +61 3 5989 4444
F +61 3 5989 3017
ABN 64 726 473 361

info@kooyongwines.com.au
www.kooyongwines.com.au