

KOORYONG



Kooyong Estate Pinot Noir 2020

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 2020

A cold wet Winter, with approximately 195 mm of rain falling over June, July and August, set up the vineyards well. A mild and early Spring followed. Conditions cooled somewhat in the lead up to flowering in early-mid November and continued throughout flowering, delaying fruit set. A milder than usual Summer slowed the phenology of the vines. Veraison in many of our parcels was in early February, approximately two to three weeks behind the five-year average. The region received several large rainfalls during late Summer, 200 mm in total, more than double that of the same period the previous year. These rainfalls were managed effectively, and the vineyard remained disease-free.

Harvest commenced 11 March compared to 25 February the previous year. Weather during harvest was ideal, with cool overnight temperatures leading to very mild daytime temperatures. Our viticultural team worked steadily through the calm yet constant harvest.

263 Red Hill Road
Red Hill South
Mornington Peninsula

PO Box 153
Red Hill South
Victoria 3937 Australia

Tasting Notes

Yields were significantly lower than average due to the extended cool flowering period. Despite low yields, the quality of the fruit was excellent. The resulting wines are energetic, pure and are characterised by beautiful natural acidity.

Tasted September 2021

Kooyong Estate Pinot Noir comprises fruit from our Meres, Haven and Ferrous blocks. It offers an overall expression of the Kooyong vineyard, with parcels of fruit from various soils and mesoclimates blended to create the Estate label. Each year the same parcels are consistently chosen, giving this wine an underlying likeness 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 16 to 18 days. Following fermentation, the wine was pressed and racked into French oak barriques (20% of which were new) and puncheons and underwent indigenous malolactic fermentation. The maturation period was 12 months. The wine was bottled without fining and with minimal filtration.

Displaying bright fruit notes more in the red spectrum, the nose opens with raspberry and strawberry, complemented by orange peel and spice notes of cassia and clove. Raspberry appears again on the palate, together with darker boysenberry flavours. Supple in the mid-palate, red florals and dark spices fill the mouth. It is driven by ultra-fine tannins that lead to a cranberry acid finish. This wine will greatly reward mid-term cellaring.

12.5% alc.

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

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