



Kooyong Meres Pinot Noir 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 with very little rainfall. 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.

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Mornington Peninsula

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Tasting Notes

Tasted June 2021

This single-block wine is sourced from 0.6 ha of 22-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 a combination large-format concrete and stainless steel tanks. 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 (23% of which 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.

Meres is again the most aromatic of the trio, offering whole bunch influence with a lift of red carbonic fruit. The nose is layered with red florals and a suggestion of cooling blue fruits together with warming oak spices.

Red cherry, raspberry and cranberry are present on the silky, mid-weighted palate. Energy and brightness are key, but not at the expense of length and depth. Lively acidity and dusty tannins from the whole bunch inclusion offer grip on the pithy orange peel accented finish. The acid and tannin provide the wine with freshness and the foundation for future development.

13% alc.

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