

# KOORYONG



## Kooyong Estate Shiraz 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.

## 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 November 2021

This wine is sourced from a selection of parcels from 0.5 ha of 15-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 stainless-steel 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 puncheons (second and third use) and underwent indigenous malolactic fermentation. The maturation period was 15 months. The wine was bottled without fining.

The nose offers an exciting mix of blackcurrant, salted plum, peppery spice and pine nut. There is a soft weight to the juicy palate, together with more blackcurrant flavours and a fine cranberry acidity; this is a supple and elegant Shiraz. Chalk-like tannin and a dusty oak character round out the wine. Shy at present, greater detail will be revealed with time in the cellar.

12.5% alc.

263 Red Hill Road  
Red Hill South  
Mornington Peninsula

PO Box 153  
Red Hill South  
Victoria 3937 Australia

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

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