

KOORYONG



Kooyong Estate Pinot Noir 2021

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

Although 2020 Winter was mild, it provided excellent rainfall, with approximately 225mm falling evenly throughout June, July and August. Budburst commenced in the second week of September, a typical start to a season on the Mornington Peninsula.

Spring presented typical conditions with fluctuating temperatures and rainfall. Temperatures stabilised before flowering, and the region experienced favourable conditions throughout this critical time of the season. All our vineyards enjoyed good flowering and fruit set.

While early Summer rainfall was below average, conditions shifted to wet and humid during January. The viticultural team worked diligently to ensure our vineyards remained disease-free. Veraison commenced mid-January, earlier than the last couple of seasons. Our vineyards were replenished with good natural rainfall during this time, thus satisfying the increased water

Tasting Notes

demand of grapevines. The sunny but relatively cool weather throughout February meant ripening was slow and steady. Harvest commenced in early March and continued into early April. The weather remained mild throughout, and harvest progressed at an even pace, providing ideal conditions.

Tasted May 2022

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.

The expressive nose reveals bright and pure aromas of black/red cherry and raspberry together with a smoky mineral edge. The palate has focus and direction, with supple mid-palate weight, and is framed by fine tannins. Intense floral flavours and oak spice coat the freshly acidic finish. Youthful and enjoyable now, this wine will significantly reward time in the cellar.

13.0% 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