



Kooyong Ferrous 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 August 2022

This single-block wine is sourced from 0.79 ha of gently sloping 23-year-old vines. These vines naturally produce low yields due to a combination of unique orientation, free drainage and high exposure. Together with this, the soil has a far greater prevalence of ironstone pebbles than any other part of the vineyard and delivers wine with great concentration and savoury tannic presence. This wine was fermented in a large-format wooden vat. 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 (25% 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.

With a complex array of fruit and savoury aromas, the nose offers dried floral petals, red and black cherry, kola nut and other earthy spice notes. The vintage has delivered a more medium-bodied palate, with a backbone of black cherry and tart plum that run long with fine, chalky tannins. The finish has a delicious combination of citrus acidity and earthy herb character. Reticent upon opening, this wine will flourish with time in the cellar.

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