



Beurrot by Kooyong 2021

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.

Vineyard

Beurrot comprises two Pinot Gris parcels: the tiny original 0.24 hectare section annexing the Meres block, and the all-Pinot Gris block which, at 2.74 hectares, provides the majority of the fruit. The large block is planted to a density of 5600 vines per hectare.

Winemaking

The fruit was gently whole-bunch pressed directly into all old French oak barriques, where fermentation commenced spontaneously with ambient yeasts. Following fermentation, the wine was aged on lees (without battonage) for ten months. The wine was bottled without fining and with minimal filtration.

Vintage 2021

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.

Tasting Notes

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 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.

Tasting Note – January 2022

With a slight bronze hue, the nose reveals grapefruit, pear and a spicy ginger, almost musk, aroma. The palate shows excellent length and direction, with a combination of textural mid-palate flesh and citrus pith finish. Green apple, lemon and rosewater are the dominant flavours throughout.

13.0%