



Kooyong Ferrous 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 November 2022

This single-block wine is sourced from 0.79 ha of gently sloping 24-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 (20% 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.

Bright and energetic, with aromas of red florals, orange peel and blue fruits combined with dark woody spice and undergrowth. Chewy, sinewy tannins and smoky spice fill the mouth, together with flavours of violet and black cherry. With excellent drive and expansion, the palate is long, enveloping and firm, yet pretty. Expressing well now, this wine will gain greater complexity with time in the cellar. 13.0% alc.