



Kooyong Estate Pinot Noir 2022

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

The cold and windy 2021 Winter saw approximately 185 mm of rainfall throughout June, July, and August, slightly below average. Windy conditions continued throughout Spring, with approximately 310 mm of rainfall throughout the period, well above average. This rainfall ensured soils were fully replenished leading into Summer.

Cold soils and windy conditions affected flowering in early November, with many of the earlier ripening vineyards in the region experiencing a poor fruit set, thus dramatically reducing yields. The later flowering vineyards benefited from more favourable weather conditions in late November.

Summer conditions were ideal, with mild to warm days broken sporadically by favourable rainfall, almost 75 mm in January, ensuring vines had adequate water leading to and through veraison, mid to late January. Ideal conditions throughout February meant ripening was slow and steady. Harvest

Tasting Notes

commenced in early March. The weather remained mild throughout, and harvest progressed at an even pace. While yields were significantly lower than average, fruit quality was excellent with intense flavour concentration and refined acidity.

Tasted March 2024

Our 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.

Lifted aromatics of dark cherry, raspberry and pomegranate open in the glass, with subtle hints of green spice and notes of earth adding complexity. Opulently fruited on the palate with raspberry, cranberry and boysenberry flavours that cascade down a bright and fine line of acidity. The tannins are soft and generous, yet elegant and detailed, layering seamlessly with the fruit. Plush, balanced and seamless this wine will can be enjoyed now but will reward with medium-term cellaring. 13.0% alc.