



## Kooyong Estate Pinot Noir 2024

### 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

It was a growing season with challenges and opportunities, and our viticulture team demonstrated agility and adaptability. Above-average rainfall during Winter recharged the soil moisture, which was crucial for healthy vine growth. Budburst commenced in early September. The vines enjoyed stable weather and moderate temperatures throughout Spring. During this period, our primary focus was managing the vine canopy and monitoring for pests and diseases. While our vineyards benefited from above-average rainfall during December and January, extra vigilance was required, and we adapted our vineyard practices, particularly canopy management, to mitigate the risks of diseases that thrive in wet conditions. Each weather event required us to be nimble, adapt our practices, and rely on our experience to ensure the highest possible fruit quality.

Entering late Summer, the weather stabilised. Early February enjoyed sunny and mild conditions. Harvest commenced on 20

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## Tasting Notes

February, slightly earlier than usual and concluded on 21 March. Warm and dry conditions condensed the season. Exceptional efforts from our viticulture and winery teams ensured the timely delivery and processing of fruit. While yields were below long-term averages, the conditions proved favourable for pristine and optimally ripe fruit.

### Tasting Note – April 2025

Kooyong Estate Pinot Noir comprises fruit from our Meres, Haven, Ferrous and Nord blocks and as such 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 vats, large-format concrete tanks and open top stainless-steel fermenters. 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 (14% 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 aroma offers an opulent expression of dark and red cherry fruit, followed by a touch of crushed strawberry and pomegranate. A hint of blood orange peel and earth spice provide complexity, and a touch of toasty oak just hovers in the background framing the wine. The palate is awash with red spectrum fruits, cherry,

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Tasting Notes

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raspberry and fruits of the forest. The tannins are supportive to the fruit and form a fine structure that runs along the palate. A bright acid line provides length and brightness to the finish.

While drinking well now this wine will benefit with cellaring over the medium term.

13.0% alc.