



Kooyong Ferrous Pinot Noir 2023

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

Spring remained cold and wet, with 389mm of rainfall, making it the wettest Spring in 25 years. These conditions were challenging for our viticultural team. Waterlogged soils prevented access to the vineyards, with critical tractor operations delayed several times. Flowering commenced mid to late November amid continuing cold and wet conditions, which protracted our flowering period over several weeks. These challenging conditions prevailed until late December when we finally welcomed warm and sunny days. Fortunately, all our vineyards remained disease-free. Conditions for most of January and February were ideal. All of our vineyards were healthy, albeit with very low crop loads. The mild conditions throughout late February and early March have made this part of the season almost perfect for slow and steady ripening.

Harvest commenced on 3 March and concluded on 14 April, slightly later than usual. Weather conditions were mild with

Tasting Notes

temperatures below average and rainfall above average, providing gradual ripening throughout harvest with rain events being the only pressure. Our viticulture team worked steadily to deliver pristine fruit to the winery.

Tasted April 2025

This single-block wine is sourced from 0.79 ha of gently sloping 26-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.

The fruit was gently destemmed with a small amount of whole bunch inclusion (7%) to a concrete vessel, the ferment occurred spontaneously with ambient yeasts and was pumped over and plunged daily over a 16 day period. Following fermentation, the wine was pressed and racked into French oak barriques (16% of which were new) and underwent indigenous malolactic fermentation. The wine was racked only once, with a total maturation period of 12 months. It was then bottled without fining or filtration.

The 2023 Ferrous is expressive and quietly complex, with aromas of red cherry and pomegranate at its core, layered with hints of citrus peel, caper, and a thread of fresh spice. Gentle earthy tones and a touch of fresh herb lend savoury interest, while the faintest flicker of blue fruit and violet adds lift and elegance. Subtle oak remains in the background, offering support without distraction.



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The palate is vibrant and focused, built around bright red fruit with a delicate floral note. Powdery, mineral-edged tannins provide structure and texture, contributing to the wine’s graceful, almost understated charm. Finely balanced and thoughtfully composed, Ferrous is both intriguing and approachable in its youth, with the potential to evolve further with time in bottle.

13.0% alc.