



Kooyong Meres Pinot Noir 2023

Tasting Notes

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

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 0.57 ha of 26-year-old vines on a gentle north-facing slope. These vines are the most exposed of all our Pinot Noir plantings, leading to low vigour and low yields. The combination of the soils (less loamy topsoil and more clay subsoil than the other blocks), exposure and low vigour produce highly aromatic and perfumed red-fruited Pinot Noir with a structure that, as the vines age, is becoming more robust and serious.

This wine was fermented in stainless-steel tanks. The ferment, with a portion of whole bunches (20%), occurred spontaneously with ambient yeasts and was gentled pumped over and plunged over a period of 14 days. Following fermentation, the wine was pressed and racked into French oak barriques (15% 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.

Fragrant and vibrant, the 2023 Meres opens with a medley of red cherry, raspberry, and crushed strawberry, lifted by a whisper of whole bunch spice. Hints of forest floor, dried twig, and gentle oak toast weave through the aromatics, adding quiet complexity and a sense of finesse.

On the palate, bright red berries take centre stage, supported by a flicker of cherry pip bitterness that adds precision and drive. The



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tannins are fine and seamlessly integrated, with a subtle herbal edge lending further nuance. A precise line of acidity brings energy and clarity, leading to a long, pure, and finely detailed finish.

While approachable now, this wine will reward careful cellaring over the medium term as it continues to evolve in depth and character.

13.5% alc.