



## Kooyong Nord 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

The inaugural release of this single block wine is sourced from the newest Pinot Noir plantings at the Kooyong vineyard. Now at 15 years of age the vines are now truly expressing the site at a quality level on par as some of the older parts of the vineyard. Taken from only a 0.8ha section of our Nord block, the northern most part of the property which was selected for its free draining yellow grey dermosol soils and planted to a modern clonal mix at a high density of 5800 vines per hectare.

The fruit was hand harvested and then gently destemmed with 15% whole bunches included to a wooden vat for fermentation with ambient yeasts. The ferment was gently pumped over and plunged over a period of 16 days. Following fermentation, the wine was pressed and racked into a mixture of French oak barriques and puncheons (15% of which were new) and underwent indigenous malolactic fermentation. Aged for a period of 12 months before the wine was gently racked was then bottled without fining or filtration.

The 2023 Nord reveals an opulent bouquet of red and blue fruits—dark cherry, blueberry, and ripe plum—interwoven with delicate violet florals. Earthy tones and leaf litter add complexity, while subtle bunchy spice and a hint of background toast frame the wine with depth and elegance.



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On the palate, the wine is rich and deeply fruited, showcasing dark berries and cherries alongside a delicate citrus lift. The tannins are plush and rounded, offering a soft structure, while the bright acidity sits seamlessly within the fruit, enhancing the wine's balance and vibrancy. The finish is long, pure, and finely etched, with the wine maintaining its poise and composure from start to finish.

13.0% alc.