



## Kooyong Estate Pinot Noir 2025

### 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

A near-perfect growing season with nature providing ideal conditions for our vineyards. Although the 2024 Winter was mild, it provided excellent rainfall, with 185 mm falling throughout June, July and August. This balance of warmth and moisture created an optimal environment for vine growth and fruit development. Budburst commenced in the second week of September, and favourable Spring weather conditions contributed to uniform berry growth with deep green canopies to power the ripening. Veraison commenced on 3 January, earlier than the last few seasons. Warm, dry conditions in Summer with very little rain posed challenges from a water perspective. In a first, all three of our vineyards, Tuerong, Balnarring and Red Hill were being picked at the same time. Thanks to the tireless work of both the vineyard and winery teams, we were able to pick and process all parcels of fruit at the ideal time. All varieties excelled with the early season and dry and warm conditions. The winery

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## Tasting Notes

was full for the first time since 2021, with yields returning to long-term averages.

### Tasting Note – May 2026

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.

Fruit was fermented in a combination of large-format oak vats, concrete tanks and open-top stainless steel fermenters. Fermentation commenced spontaneously with ambient yeasts, with a proportion of whole bunches included, and lasted 16–18 days. The wine was then pressed to French oak barriques (15% of which were new) and puncheons, where it completed malolactic fermentation. It was matured for 12 months and racked only prior to bottling. Bottled without fining and with minimal filtration.

The nose is expressive and layered, opening with dark and red cherry fruit, unfolding into crushed strawberry and pomegranate. Subtle notes of blood orange zest and earthy spice add lift and complexity, while oak sits discreetly in the background, framing without dominating. The palate is supple and fruit-driven, with a core of red cherry, raspberry and wild forest fruits. Tannins are fine-grained and seamlessly integrated, providing shape and line rather than weight. A bright, energetic acidity carries the wine with precision, extending through to a long, poised finish. Approachable now, the wine will reward medium-term cellaring, gaining further complexity and harmony with time. 13.0% alc.

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