



Kooyong Meres Pinot Noir 2024 – Reviews

The Real Review, August 2026

[Stuart Knox](#)

Medium ruby red colour, with black cherry, smoked pork, and forest floor aromatics. The palate shows dark cherry and black spices, with a hint of dried herbs and mushroom adding complex, deeper savoury layers. It flows long, with subtle silky tannins that envelop it and carry it to a lingering and detailed finish.

95 points

JancisRobinson.com, May 2026

[Tamlyn Currin](#)

Delicate but very expressive, welling up with flavour and utterly charming. Cherry blossom, kirsch and a very light note of coffee bean. Tannins as silky and juicy as ripe raspberries. A touch of caraway on the finish. It's so appetising and gentle that you really want to chill this a little and sip it outside, no food needed.

17/20 points

Halliday Wine Companion, August 2026

[Jane Faulkner](#)

As fitting with the cooler vintage, this comes out a light garnet hue with lots of herbal inflections, cherries, raspberry leaf and some smoky cured meats. Some whole-bunch flavours infuse the sweetish fruit, the tangy and tart cherries, spicy oak rendering this with charm and appeal.

95 points

The WineFront, June 2026

[Campbell Mattinson](#)

This is tight and savoury and, at first, reserved, though give it some air and it's effusive. It's peppery, leafy and twiggy and all those things, the underpinning flushed with meaty red and black cherry, florals, woodsmoke and undergrowth. It has the fruit. It's plenty savoury. It's like a smoking ceremony of herbs and cherry juice, dragged through earth and whatnot. It's very good. And it's firm with savoury tannin too.

94+ points

Wine Pilot, July 2026

[Jeni Port](#)

Brings a striking cool climate Pinot character to the fore, all earthy and fresh with dusty beetroot, green herbals, celery-like, fennel aromas amid dark cherries and plums dressed in wild herbs. Works deep and carries through on the palate in earthy, undergrowth tones, purple fruits, cherry and plum, dark herbs and hints of black pepper which bring a liveliness and lift to the finish. The use of whole bunches (15%) helps drive the al dente tannic influence on the wine and fleshiness, while French oak (16% new) contributes to an overall complexity.

93 points