



Kooyong Ferrous Pinot Noir 2024

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

It was a growing season with challenges and opportunities, and our viticulture team demonstrated agility and adaptability. Above-average rainfall during Winter recharged the soil moisture, which was crucial for healthy vine growth. Budburst commenced in early September. The vines enjoyed stable weather and moderate temperatures throughout Spring. During this period, our primary focus was managing the vine canopy and monitoring for pests and diseases. While our vineyards benefited from above-average rainfall during December and January, extra vigilance was required, and we adapted our vineyard practices, particularly canopy management, to mitigate the risks of diseases that thrive in wet conditions. Each weather event required us to be nimble, adapt our practices, and rely on our experience to ensure the highest possible fruit quality.

Entering late Summer, the weather stabilised. Early February enjoyed sunny and mild conditions. Harvest commenced on 20

February, slightly earlier than usual and concluded on 21 March. Warm and dry conditions condensed the season. Exceptional efforts from our viticulture and winery teams ensured the timely delivery and processing of fruit. While yields were below long-term averages, the conditions proved favourable for pristine and optimally ripe fruit.

Tasted June 2026

This single-block wine is sourced from 0.79 ha of gently sloping 27-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.

This wine was fermented in a concrete tank. Fermentation, with a small portion of whole bunches (10%), occurred spontaneously with ambient yeasts and was pumped over and plunged daily over 16 days. Following fermentation, the wine was pressed and racked into French oak barriques (20% 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 and only a single filtration.

The 2024 Ferrous Pinot Noir is brooding and complex, with aromas of black cherry, pomegranate and dark plum layered with brown spice, leaf litter and subtle earthy notes. Hints of violet and blue fruits add lift, while discreet French oak sits quietly in the background.

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The palate is concentrated yet finely composed, with vibrant dark fruits framed by powdery, mineral-edged tannins that are the hallmark of this site. Fresh natural acidity brings precision and drive, leading to a long, savoury finish with lingering notes of dark cherry, spice and crushed stone.

A wine of structure and finesse, it will reward careful cellaring over the next decade or more.

13.0% alc.