



Kooyong Meres 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 0.57 ha of 27-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 produces highly aromatic and perfumed red-fruited Pinot Noir with a structure that, as the vines age, is becoming more robust.

This wine was fermented in stainless-steel tanks. Fermentation, with a portion of whole bunches (20%), occurred spontaneously with ambient yeasts and was gently pumped over and plunged over 14 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 Meres Pinot Noir is fragrant and finely detailed, opening with aromas of red cherry, wild strawberry and raspberry, layered with rose petal, dried thyme and subtle earthy spice. Bright, pure and lifted, the bouquet reflects the elegance and perfume that define this block.

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The palate is vibrant and seamlessly structured, with supple red fruits framed by fine, chalky tannins and fresh natural acidity. A subtle savoury edge adds complexity, while notes of cranberry, blood orange and gentle spice carry through a long, graceful finish of impressive clarity and persistence.

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

12,5% alc.