



Kooyong Nord 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 the most recent Pinot Noir plantings at the Kooyong vineyard. Now at 16 years of age, the vines are truly expressing the site at a quality level on par with some of the older parts of the vineyard. Taken from only a 0.8 ha section of our Nord block, the northernmost part of the property, which was chosen for its free-draining yellow-grey dermosol soils and planted to a modern clonal mix at a high density of 5,800 vines per hectare.

The fruit was hand harvested and gently destemmed, with 15% whole bunches included, to a wooden vat for spontaneous fermentation with ambient yeasts. The ferment was gently pumped over and plunged over 16 days. Following fermentation, the wine was pressed and racked into a combination of French oak barriques and puncheons (18% of which were new) and underwent indigenous malolactic fermentation. Aged for a period of 12 months before the wine was gently racked and then bottled without fining or filtration.

The 2024 Nord Pinot Noir is bright and expressive, revealing aromas of dark cherry, pomegranate and wild raspberry layered with dried flowers, blood orange and exotic spice.

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The palate is vibrant and finely detailed, balancing pure red and dark fruits with silky tannins and fresh natural acidity. Energetic yet composed, it carries impressive length, finishing with lingering notes of dark cherry, blood orange and gentle spice.

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.