

KOORYONG



Kooyong Estate Pinot Noir 2013

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

The 2012 winter saw a return to cold and wet conditions with the wettest June in 20 years. Soils were at water holding capacity delaying budburst 10 days. Vine growth was balanced and flowering ensued well, delivering good crop levels. Despite sporadic rain, the summer was mainly dry with vigour kept in check and disease pressure low. Our continuing application of composts, organic teas and other organic practices have advanced the health and resilience of our vines. Vintage commenced at the beginning of March presenting excellent fruit. A period of very warm days and nights then rapidly ripened the remaining fruit causing vintage to be the most compact we have experienced requiring great efforts from both viticultural and winemaking teams.

Tasting Notes

Tasted October 2015

Kooyong Estate Pinot Noir comprises fruit from a combination of blocks within our Meres, Haven and Ferrous vineyards. It offers a broader taste of the Kooyong vineyard, with parcels from various soils and mesoclimates blended together to create the Estate label. Year after year the same blocks are consistently chosen, giving this wine an underlying similarity across vintages. The fruit was fermented in a combination of large-format oak foudre, large-format concrete tanks and stainless steel tanks, without yeast inoculation, for 18 to 21 days, with a small proportion of whole bunches included. The malolactic conversion also, is indigenous. The maturation period is 9 months in French oak barriques, 20% new, followed by a further 10 months in large format French oak foudres. It was then bottled without fining or filtration.

The wine leads with savoury elements of dark spice and woody undergrowth that combine with black raspberry and berry notes. The palate, whilst softly textured, has a long juicy core of cherry fruit surrounded by finely woven tannin. The finish is long, driven and deep.

13.5% alc.