

KOORYONG



Kooyong Estate Pinot Noir 2014

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 2013-2014 growing season started with a warm winter followed by strong early season growth and an early spring with above average temperatures. An extended cold and wet period in October and November lead to a prolonged flowering period with reduced fruit set, resulting in below average yields.

This cold period continued throughout December, finally broken by a warm summer with several heat waves during the month of January. A warm February and the lower yields brought an earlier than usual start to harvest.

Mild March weather and the lower yields made for a short and steady harvest for both our viticultural and winery teams.

While yields were low, the quality of the fruit was very high producing wines that impress with depth, length and linear direction.

Tasting Notes

Tasted March 2016

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 was also indigenous. The maturation period was nine months in French oak barriques, 25% new, followed by a further 10 months in large format French oak foudres. The wine was then bottled without fining or filtration.

The fragrant nose offers a broad array of autumnal notes – woody spice, leaf litter and earth, alongside bright wild berries and a subtle cured meatiness. The core of the wine carries a juicy and sappy mid-weight texture that is firmly supported with a dusting of finely integrated tannin. Black cherry and raspberry flavours lead into a long and intense finish.

13.0% alc.