



Beurrot by Kooyong 2023

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.

Vineyard

Beurrot comprises two Pinot Gris parcels: the tiny original 0.24 hectare section annexing the Meres block, and the all-Pinot Gris block which, at 2.74 hectares, provides the majority of the fruit. The large block is planted to a density of 5600 vines per hectare.

Winemaking

The fruit was gently whole-bunch pressed directly into all old French oak barriques, where fermentation commenced spontaneously with ambient yeasts. Following fermentation, the wine was left on lees for ten months. The wine was bottled without fining and with minimal filtration.

Vintage

Spring remained cold and wet, with 389mm of rainfall, making it the wettest Spring in 25 years. These conditions were challenging for our viticultural team. Waterlogged soils prevented access to the vineyards, with critical tractor operations delayed several times. Flowering commenced mid to late November amid

Tasting Notes

continuing cold and wet conditions, which protracted our flowering period over several weeks. These challenging conditions prevailed until late December when we finally welcomed warm and sunny days. Fortunately, all our vineyards remained disease-free. Conditions for most of January and February were ideal. All of our vineyards were healthy, albeit with very low crop loads. The mild conditions throughout late February and early March have made this part of the season almost perfect for slow and steady ripening.

Harvest commenced on 3 March and concluded on 14 April, slightly later than usual. Weather conditions were mild with temperatures below average and rainfall above average, providing gradual ripening throughout harvest with rain events being the only pressure. Our viticulture team worked steadily to deliver pristine fruit to the winery. Despite the low yields, fruit quality is exceptional.

Tasting Note – November 2023

Pear fruit aromatics leap from the glass, both flesh and skin. Secondary notes of freshly picked spice and florals provide complexity while subtle flecks of flint hover in the background. The palate is bright and fresh with flavours of pear, green apple and a hint of grapefruit. Creamy midpalate sweetness from barrel fermentation and time on lees provides an additional layer while a subtle line of phenolics adds to the texture. The wine is fastened by a bright line of acid that drives the wine from start to finish.

13.0%