



Kooyong Estate Pinot Noir 2023

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

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 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,

Tasting Notes

providing gradual ripening throughout harvest with rain events being the only pressure. Our viticulture team worked steadily to deliver pristine fruit to the winery.

Tasting Note – February 2024

Kooyong Estate Pinot Noir comprises fruit from our Meres, Haven, Ferrous and Nord blocks and as such offers an overall expression of the Kooyong vineyard, with parcels of fruit from various soils and mesoclimates blended to create the Estate label. Each year the same parcels are consistently chosen, giving this wine an underlying likeness across vintages. The fruit was fermented in a combination of large-format oak vats, large-format concrete tanks and open top stainless-steel fermenters. Fermentation commenced spontaneously with ambient yeasts, included a proportion of whole bunches and lasted 16 to 18 days. Following fermentation, the wine was pressed and racked into French oak barriques (14% of which were new) and puncheons and underwent indigenous malolactic fermentation. The maturation period was 12 months. The wine was bottled without fining and with minimal filtration.

The wine opens with an abundance of red and dark cherry aromas, intertwined with ripe strawberry, and subtle plum undertones. Hints of fresh spice, blood orange, mint, forest floor, and a touch of toasty oak enhance the aromatic complexity. On the palate, a dense core of cherry flavours mingles with raspberry and pomegranate. Herbal and spice nuances provide depth, while lively acidity imparts freshness and length. The fine-grained tannins contribute to a silky-smooth texture, leading to a harmonious finish. 13.5% alc.