

KOORYONG



Massale 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

The 2023 Kooyong Massale is a blend of Pinot Noir from our Tuerong and Balnarring vineyards.

Winemaking

The fruit was gently destemmed to both open stainless steel and concrete vats, with 10% of whole bunches included. Fermentation commenced spontaneously with ambient yeasts and lasted 16 to 18 days. The wine underwent indigenous malolactic fermentation. The maturation period was ten months in French oak barriques, puncheons (10% new), and large format foudre. 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 – February 2024

A vibrant bouquet with an array of red berried fruits, from ripe strawberry to red cherry, with delicate undertones of plum and a hint of orange rind. Layers continue to unfold with nuances of whole bunch green spice adding intrigue, while subtle earthy notes and a whisper of oak provide a subtle backdrop of depth and complexity. The palate reveals its full flavour profile, with juicy strawberry and dark cherry taking centre stage, backed by a refined tannin structure that adds weight and support. The wine's acidity is bright and refreshing, carrying the palate seamlessly to a succulent and satisfying finish, leaving a lingering impression of purity and elegance. 13.0% alc.