

# KOORYONG

## 2007 FERROUS PINOT NOIR

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<b>VINEYARD</b>	Kooyong is located on the Mornington Peninsula at Tuerong and focuses on producing Pinot Noir and Chardonnay wine; which are both suited to the Peninsula's cool maritime climate. Kooyong is a 'domain' in the true sense of the word and the wines are made from 100% estate grown fruit at its own on-site winery.
<b>VINTAGE</b>	The 2007 vintage was one of the earliest on record. The vintage was similar to 2006, but with lower yields and more tannic reds. Overall it was a good vintage resulting in well structured wines.
<b>VITICULTURE</b>	Site                    100% estate grown Vine Age            13 years at time of harvest Trellis                Vertical Shoot Position (VSP)
<b>WINEMAKING</b>	100% destemmed and fermented in open vats without inoculation. Matured for 18 months in French oak (30% new)
<b>ALCOHOL</b>	13.5 % vol
<b>COLOR</b>	Bright burgundy red.
<b>BOUQUET</b>	A deeper darker nose than the Meres or the Haven, with clove, Chinese 5-spice, fennel, black cherries, and plums.
<b>PALATE</b>	Softer than normal, but still has the density and richness of Ferrous – not as muscley though as some years. Still a little backward on the finish, but the texture is silky. The tannins are firm but ripe and round, and there is a generosity of fruit that makes the fresh acidity less apparent. Cherries, cedar, lemony oak, dry, grippy tannins on the finish and certainly great potential to age. But there is a nice silkiness already.
<b>CELLARING</b>	With careful cellaring, this wine has very good potential for ageing.

