

# KOORYONG

## 2008 FERROUS PINOT NOIR

---

<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 2008 vintage was characterised by an early start. The unseasonably cool February greatly enhanced the aromatic qualities of wines harvested prior to the heat, making these some of the most expressive and individualistic wines made yet.
<b>VITICULTURE</b>	Site                    100% estate grown Vine Age            14 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>	Vivid red.
<b>TASTING NOTE</b>	A darker and more restrained nose than the Meres. Rather than a panoply of mixed fruits, this is more dense and complex, with smoked meats, blueberry, ironstone, black olive, and a touch of Chinese five spice. A singular style with an exciting range of flavours. Tannins are quite firm on the back palate at the moment, and will soften with age.
<b>CELLARING</b>	With careful cellaring, this wine has very good potential for ageing.

