

THE FERAL FOX

Pinot Noir 2017

Adelaide Hills, Pinot Noir (100%)



The Name

The feral foxes that inhabit the Adelaide Hills have developed an appetite for grapes and can often be found eating low hanging bunches during vintage. We're not fussed though as these bushy tailed critters act as crop thinners and enhance the quality of grapes that are too high for them to reach. It also has the secondary effect of providing a natural source of fertilisation when the laxative nature of the grapes take effect on the normally carnivorous foxes.

The Characteristics

An attractive pale garnet colour that screams lightness and finesse. The nose is red-fruited and spicy, with loads of white pepper and a slight herbal edge. Strawberry and sour cherry race across the palate, finishing with lively acidity and pleasingly bitter (in a good way) tannins. It will be hard to stop at one glass.

The Vintage

A healthy winter and plenty of spring rains set the vines up very well. Bud burst was on time, but very cool for the first part of spring. Shoots grew to 5 or 6 inches long and then stopped for a month. Flowering was quite late, by three weeks, which meant a late start to harvest, and long, slow ripening periods. The summer rains stopped in mid-January, so disease pressure was low. It was very dry from February to April, with only a few millimetres of rain. Days were mild with a lot of cool nights, the first few weeks of April was around two degrees hotter than usual, which help that last bits of fruit to ripen. Overall, a great vintage with minimal disease pressure and above average crop levels.

The Winemaking

Small batches of grapes are crushed gently and then transferred to two tonne headed down open fermenters. About 15% whole bunches are added and it undergoes approximately three days of cold soak prior to wild fermentation starting. Foot treading is undertaken on a regular basis throughout fermentation followed by gentle basket pressing. The wine is then transferred to older French oak barriques to complete primary and secondary fermentation. The wine is aged on lees for added complexity with no racking until final blending. The Feral Fox does not undertake fining or filtration prior to bottling.



Alcohol	14.5%	Residual sugar	1.3 g/L
Titrateable acid	6.2	pH	3.61
Oak maturation	12 Months	Chief Winemaker	Chester Osborn
Senior Winemaker	Jack Walton		