

# THE FERAL FOX

## Pinot Noir 2019

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 Vintage

Winter was quite dry, with sporadic light showers that didn't penetrate the soil very deeply. This impacted budburst but was managed with some irrigation. During spring there was quite a strong wind event around the time of flowering, which upset some of the growth, especially in Shiraz. Summer was hot, with an extreme heat wave and a record high temperature of 46.6C, which burnt some varieties like Petit Verdot. Most other varieties managed to escape unscathed, which was surprising. Yields were down on most varieties. The quality, however, was excellent, exhibiting very varietal characteristics. Ferments had to be taken off a little earlier with higher sugar levels because of these strong tannins.

### 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.

### The Characteristics

Fabulous! This wine sings in the glass. Gently poached strawberry compote with twists of maraschino cherry. Given time in the glass will leave you wanting more. As it opens the palate offers touches of truffle, spice and forest floor adding layers of serious complexity. A bright acid backbone is a guarantee that this wine will develop with attitude and grace.



Harvest dates	8 Mar - 24 Mar	Alcohol	13.0%
Residual sugar	0.7 g/l	Titrateable acid	6.2
pH	3.52	Oak maturation	12 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton