

THE FERAL FOX

Pinot Noir 2020

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 and Spring rains were quite good which meant vigour was high. October and November saw some cooler weather which made flowering and set spread out over a long period with an intense short heat wave in the middle of set reducing the crop significantly. A nice rain on the 1st of February set the vines up well and mild to cool, dry, weather prevailed. A few slightly warmer nights in the later part of ripening helped the last sugar push. Yields were down significantly, the lowest in memory, however, quality is exceptional. Some of the best wines seen for years. Great colour, fruit characters, flavours and length.

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

A beautiful red ruby colour. A basket of strawberries and fresh cherries straight away on the nose. Pomegranate, red fruits. Prominent strawberries still here on the palate. A much fresher, fruit driven rendition of this wine. A touch of truffle. Quite dusty and elegant tannins. Outstanding Pinot.



Harvest dates	16 Mar - 21 Mar	Alcohol	13.5%
Residual sugar	1.0 g/l	Titrateable acid	6.2
pH	3.52	Oak maturation	12 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton