

THE FERAL FOX

Pinot Noir 2021

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

The preceding winter was beautifully wet, flushing the soil of salts and filling the soil profile. Spring too was above average, with rainfalls up until November which was almost completely dry. November was hotter than normal which upset the setting of berries. Just as well as the bunch number was way up. Two inches of rain in early February was much appreciated by the relatively large crops. Where crops were smaller, berry size grew. The heat produced a fast flowering, set, and speedy berry development leading to an early veraison and the equal earliest start of vintage on record. A few days in a row around 35°C in February rapidly ripened early lower cropping vineyards. From then on, the vintage was mild and dry. Average temperatures for autumn were down. Some nice 30°C days late March and early April helped finish ripening of bigger crops and late ripening varieties.

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 standout Pinot Noir with elegance and purity. A light ruby colour with a pink halo. Fragrant red flowers and red berries bouquet. Fresh and exuberant palate with poached strawberries, red cherries and raspberries with an exotic spiced savory finish. Refreshing acidity and finely coated tannins makes this wine irresistible. Will reward further with moderate ageing.



Harvest dates	30 Mar - 9 Apr	Alcohol	14%
Residual sugar	0.6 g/l	Titrateable acid	5.8
pH	3.54	Oak maturation	12 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton