

THE FERAL FOX

Pinot Noir 2023

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 cool, wet 2022 winter filled the subsoil, while spring's heavy rainfall impacted yields. Shaded basal buds and reduced fruitfulness from the previous season resulted in small yields. Mild, dry summer caused late veraison. Despite a week of intense heat in February, most vines survived. Riesling started three weeks late, and McLaren Vale Chardonnay and Sauvignon Blanc ripened with low yields due to the heat wave. Autumn was mild, and red grape harvest followed McLaren Vale Chardonnay, with variable, mostly low yields. Fiano, Marsanne, Roussanne, and Viognier ripened alongside the reds. Only 100 tonnes of red varieties remained by Easter, with low yields in Adelaide Hills Chardonnay and Pinot. Dry white Chardonnay vineyards were used for sparkling wine, promising a great year.

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 bright ruby in appearance. Lifted aromas of red cherries, strawberries, and blood orange, underpinned by subtle hints of mushroom and savoury meatiness. The palate bursts with vibrant flavours of blood orange, strawberries, and cherries. A tight, direct acid line drives the fruit cleanly across the palate, while juicy, well-integrated tannins add structure and complexity.

A Pinot of elegance and finesse.



Harvest dates	3 - 5 Apr	Alcohol	13.5%
Residual sugar	0.7 g/l	Titratable acid	5.6
pH	3.47	Oak maturation	12 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton