



2006 d'Arenberg The Feral Fox

100% Adelaide Hills Pinot Noir

This, the sixth release, shows the hallmarks of Adelaide Hills Pinot Noir sourced from a selection of vineyards in Prospect Hill, Kuitpo, Carey Gully and Mount Carey.

The Name

The feral foxes that inhabit this area have developed an appetite for grapes as a replacement for their favourite meal, the local rabbit population, whose numbers have reduced substantially in recent years due to the Calici virus. We're not fussed though, because these bushy tailed critters act as crop thinners, which enhance the quality of the grapes they find too high to reach. An additional consequence is the laxative effect on the foxes, resulting in increased aromas and tell-tale signs of their dining habits spread around the vineyards, providing natural organic fertilisation of the soil. Hence, this Pinot is sometimes known in the winery as the Funky Feral Farting Fox.

The Vintage

Quite possibly the best yet as overall quality was excellent for whites and reds such as Pinot Noir mainly due to the purity and concentration of fruit flavours. A dry winter followed by heavy rains in spring resulted in vines with healthy balanced canopies on most soils. After mild early start to summer a warm period during veraison halted vegetative growth allowing the vines to channel energy into the fruit. Early March after veraison was complete cooler conditions with frequent periods of rain occurred which caused some concerns for flavour dilution, however warmer conditions did return and we saw a rapid increase in baume and fruit development with wonderful levels of natural acidity and fragrance. The weather through Autumn leading up to harvest was mild with no interrupting rain or fluctuations of temperature particularly at night resulting in an excellent vintage.

The Winemaking

This year in particular we harvested larger volumes of fruit by hand with the balance done by machine. This resulted in having a higher proportion of whole bunches with their stems attached going straight to a range of small open fermenters when delivered to the winery. The fruit experiences a short cold soak with pigeage daily which keeps the cap wet. Traditional foot-treading lightly macerates the fruit which help achieves further colour and structure. This also mixes up the must of juice and skins which evens the temperature during fermentation. Fermentation initially occurs naturally with yeast added later if warranted. Basket Pressing occurs prior to fermentation being completed where the juice is then transferred to oak to complete its primary and malolactic fermentation.



The Characteristics

A different style to past vintages with a greater focus on elegant fruit characters and a more fruit structured palate. The appearance of this wine is brilliant and resembles shades of mulberry and tamarillo suggesting a complex medium bodied dry red.

The aroma exhibits superb fragrant red fruits of raspberries and strawberries mixed with mulberries, spiced cherries, kirsch and roasted meats with a smoky cinnamon oak background. Spice and strawberry jam notes interweave with hints of plum pudding and baked fig syrup.

The fruit is perfectly balanced with bright acidity and a lovely long mix of flowery fruit tannins and herbaceous edges of stalks. The finish has excellent persistency and while dominated by red fruits it's pointed and grippy leaving your palate salivating for more. As mentioned this is a different Feral Fox in style, but one that should develop beautifully in its bottle if given time over the next 5 to 7 years.

Technical Information

Harvest Dates:

17 - 21 April 2006

Oak Maturation:

9 months in new and 1 to 3 y.o

French oak barriques.

Alcohol by Vol: 14.0%

pH: 3.52

Glucose + Fructose: 0.7g/L

Bottled: 22 February 2007

Titrateable Acid: 6.4g/L

Chief Winemaker:

Chester d'Arenberg Osborn



Artist Brendan Akhurst ©

d'ARENBERG PTY LTD

PO Box 195 Osborn Rd

McLAREN VALE

South Australia 5171

TELEPHONE +61 8 8329 4888

FACSIMILE +61 8 8323 8423

winery@darenberg.com.au

www.darenberg.com.au