



## 2008 The Feral Fox Pinot Noir

100% Adelaide Hills Pinot Noir

*The cool climate of the Adelaide Hills is ideal for growing Pinot Noir and the grapes for this wine are sourced from multiple vineyards across the Region.*

### The Name

The feral foxes that inhabit the Adelaide Hills have developed an appetite for grapes and can often be found eating the low hanging bunches during vintage. We're not fussed though as these bushy tailed critters act as crop thinners and enhance the quality of the 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 affect on the normally carnivorous foxes.



### The Vintage

Much of the 2008 vintage in the Adelaide Hills could be described as perfect due to sufficient winter rains and cool conditions for most of the ripening period.

The winter rain ensured the soil reached filled capacity and set the vines up well. A normal spring and an unseasonably cool January and February meant that tannin development prior to veraison and the first part of the ripening period was stress free.

Consecutive days above 35° Celsius in early March served to ripen fruit quickly and condensed the vintage dramatically.

### The Winemaking

Walking the vineyard rows and tasting grapes, Chester Osborn classifies and determines the ideal picking time for each individual vineyard.

Small batches are crushed in the Demoisy open-mouthed, rubber toothed crusher and then transferred to two tonne open fermenters where it undergoes three days of cold soak prior to active ferment.

Foot treading is undertaken on a regular basis throughout fermentation followed by gentle basket pressing. The wine is then transferred to French oak barriques to complete primary and secondary fermentation. The wine is aged on lees for added complexity with no racking until final blending.

Chester and the winemaking team undertake an extensive barrel tasting process to determine the final blend. The Feral Fox does not undertake fining or filtration prior to bottling.

### The Characteristics

The nose is very floral and inviting with classic varietal fruits, most noticeably raspberry. As the wine opens up the floral character changes to underlying forest floor and a potpourri earthiness that adds an extra dimension.

The palate is full for a Pinot with red fruits including strawberry making way for balanced and restrained spiciness that includes a delicious lingering cinnamon character. The oak is subtle with lifted powdery fruit tannins providing structure and leading to a beautifully silky finish.

The gentle nature of Pinot means this wine is approachable in its youth, but will benefit from being decanted and will reward cellaring for up to 10 years.

### Technical Information

#### Harvest Dates:

13 March to 2 April

#### Oak Maturation:

12 Months in French Oak barriques, only 5% new.

**Alcohol by Volume:** 14.5%

**Titrateable Acid:** 6.8 g/L

**pH:** 3.45

#### Additional Info:

Vegan friendly

#### Bottling Date

17 April 2009

#### Chief Winemaker:

Chester d'Arenberg Osborn

#### Senior Winemaker:

Jack Walton



Artist Brendan Akhurst ©

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