



2009 The Feral Fox Pinot Noir

100% Adelaide Hills Pinot Noir

The cool climate of Adelaide Hills is ideal for growing Pinot Noir and 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 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 affect on the normally carnivorous foxes.

The Vintage

Sufficient winter rains set up the vines well with good canopies, particularly in the Adelaide Hills.

December and most of January were very cool with only three days above 30°C until late in the month.

There was a string of days above 40°C in late January which caused loss of yield whilst most varieties were going through veraison.

The mild weather that followed ensured that ripening was stress free and grapes showed good levels of natural acidity and balanced tannins.

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. 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.

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 as tasted on 4 June 2010

You barely have to raise the glass to your nose to get the lifted fresh cherry, raspberry and strawberry aromas. If you dig deeper there's a secondary layer of dried flowers, forest floor and spice to compliment the pure fruit.

The palate is still tight but there is no shortage of flavour. Cranberry adds to red fruit spectrum and a gamy earthiness adds complexity. Linear acidity runs the length of the palate and the fine textural mineral tannins drive the wine to a long finish with an earthy savoury kick.

There is a wonderful balance of acidity, tannin and fruit that will put this wine in good stead as it ages for up to a decade and unveils more earthy leafy complexity.

Technical Information

Harvest Dates:

18–31 March

Oak Maturation:

12 Months in older

French Oak barriques

Alcohol by Volume: 14.5%

Titrateable Acid: 7.1 g/L

pH: 3.30

Additional Info:

Vegan friendly

Bottling Date

26 March 2010

Chief Winemaker:

Chester d'Arenberg Osborn

Senior Winemaker:

Jack Walton



Artist Brendan Akhurst ©

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