



# 2010 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 effect on the normally carnivorous foxes.

## The Vintage

Above average Autumn rainfall set the vines up well. There was some heat at flowering which lowered crops of Grenache and Cabernet, but had little affect on Adelaide Hills Pinot Noir.

There was some more heat in January when most vines were going through veraison. This did no damage, but did encourage an early start to vintage.

The day time temperatures were mild throughout ripening with mild to cool evenings and nights. All varieties fared well and are showing strong varietal characteristics. Pinot Noir is one of the stand out varieties from 2010.

## 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

The fresh strawberry and raspberry notes waft from the glass with another layer of earthy leafiness revealed as the wine opens up.

The palate is packed with fresh and pure fruits of the forest. The fruit is harmoniously balanced by more complex layers of cocoa powder, damp earth, white pepper and a subtle cigar box character. The tannins are vibrant and fine, lingering for a long time with traces of ripe strawberry clinging willfully to them.

Clearly a good vintage, the pure fruits drive this wine. More layers of complexity are revealed as the wine opens up, making for a rewarding drinking experience. The structure and balance of this wine put it in good stead to age for up to 15 years.

## Technical Information

### Harvest Dates:

6–23 March

### Oak Maturation:

12 Months in older

French Oak barriques

**Alcohol by Volume:** 14.1%

**Titrateable Acid:** 6.3 g/L

**pH:** 3.35

**Additional Info:**

Vegan friendly

**Residual Sugar**

2.6 g/L

**Chief Winemaker:**

Chester d'Arenberg Osborn

**Senior Winemaker:**

Jack Walton



Artist Brendan Akhurst ©

**d'ARENBERG PTY LTD**

PO Box 195 Osborn Rd

McLAREN VALE

South Australia 5171

TELEPHONE +61 8 8329 4874

FACSIMILE +61 8 8323 8423

winery@darenberg.com.au