



| | |
|-------------------------|-----------------------|
| <i>Harvest dates</i> | <i>9 April</i> |
| <i>Alcohol</i> | <i>13.6%</i> |
| <i>Residual sugar</i> | <i>2.1 g/l</i> |
| <i>Titatable acid</i> | <i>6.36</i> |
| <i>pH</i> | <i>3.43</i> |
| <i>Oak maturation</i> | <i>12 months</i> |
| <i>Chief Winemaker</i> | <i>Chester Osborn</i> |
| <i>Senior Winemaker</i> | <i>Jack Walton</i> |

The Feral Fox Pinot Noir 2011

Adelaide Hills, Pinot Noir

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

There was ample winter and spring rain which provided good sub soil moisture and resulted in healthy canopies and good vigour. Summer conditions were very mild. Grapes ripened gracefully with only a few small rain episodes, enough to keep the vines fresh and vibrant. Rainfall was only a little over average for the first months of the 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

So Chester saw a fox untangling itself from the bird netting in the vineyard recently and then discovered clear evidence that said fox had recently helped itself to a fine meal of grapes. Maybe the fox IS a contributing factor to the character of this wine! There is certainly a forest floor note. Equally we can picture wild mushrooms and truffles on the nose. I guess that's what a fox would smell like.

These earthy tones are wonderfully countered with lovely, fresh, aromatic notes of musk and flowers, raspberry and kirsch. The palate is fine and balanced, driven forward by a lively line of vibrant acid and ending with that familiar d'Arenberg fine, gritty tannin.