



<i>Harvest dates</i>	<i>19 Mar - 19 Apr</i>
<i>Alcohol</i>	<i>14.2%</i>
<i>Residual sugar</i>	<i>2.1 g/l</i>
<i>Titrateable acid</i>	<i>6.0</i>
<i>pH</i>	<i>3.37</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 2012

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

A wet summer and winter in set the vines up perfectly for the 2012 vintage. Spring and summer were drier than normal, resulting in lower fruit yields. A small heat burst just prior to veraison assured a solid colour change, small berries and pronounced tannins in the grapes. The red wines from this vintage are black, solid and quite structured, the biggest year for some time; not oily but definitely gutsy.

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

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 fruits of the forest which are harmoniously balanced by more complex layers of cocoa powder, damp earth, white pepper and a subtle cigar box characters. 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.