

THE FERAL FOX



Pinot Noir 2013

Adelaide Hills, Pinot Noir (100%)

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 warm and dry spring and summer followed by further dry conditions throughout harvest meant a number of things. Firstly disease pressure was negligible, the vast majority of fruit being very clean. Secondly yields were down. Finally ripening happened relatively quickly. From a quality perspective these conditions produced wines of incredible colour and flavour. Dark, brooding wines with great volumes of fruit and layers of chewy, velvety tannin structure. Big, concentrated wines but beautifully balanced.

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

A deep, dark, dense and enticing nose filled with bracken, mushroom, Satsuma plum and cherry stone. The palate is young and structured, cautiously revealing dark fruits, red berry, boot polish and stalk.

A youthful wine that will benefit from some age, it's built to last with ample tannin and firm acid. A structured Pinot with beautiful dark fruit, this wine will shine when matched with wild rabbit terrine or beef stir-fry.



Harvest dates	14 Mar–19 Apr	Alcohol	14.3%
Residual sugar	0.6 g/l	Titrateable acid	6.0
pH	3.49	Oak maturation	12 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton