

THE FERAL FOX

Pinot Noir 2014

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

The season began well with average winter rainfall, Summer conditions were significantly warmer than average with two heatwaves through January testing the limits of the vines. Following the heatwave was rain and cool weather, which helped slow down ripening, and allowed flavour development to catch up to sugar ripeness. Red wines from this vintage are fruity and flavoursome with ample tannin to match.

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

An assault on the senses led by an extremely hedonistic bouquet, bursting with cherry and strawberry notes. The purity of the fruit character is a feature and unmistakably Pinot. The palate shows lovely medium bodied restraint but again is loaded with fruit characters including dark cherry, spice and a ripple of rhubarb. This is matched to a well etched acidity and velvety tannins. Effortless and rewarding to drink.



Harvest dates	3 - 8 April	Alcohol	14.4%
Residual sugar	0.6 g/l	Titrateable acid	5.8
pH	3.56	Oak maturation	12 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton