

# THE FERAL FOX

## Pinot Noir 2015

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 wet winter ensured good sub soil moisture and set up the vines well with healthy canopies. Spring was very dry with above average temperatures, a heavy downpour in January was a welcome relief. Mild conditions during the ripening period produced wines that show an abundance of spicy fruits with great colour, richness and balanced tannins. Vintage started on 30 January, the earliest start on record by one day.

### 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

Bright, pure and shamelessly slurpable. The 2015 Feral Fox is an aromatic and expressive Pinot, brimming with red fruits and a raft of savoury characters. The fruity and savoury highlights mingle to deliver an ever evolving bouquet.

The palate is particularly lively with rhubarb and raspberry flavours combined with an almost pomegranate like crunch. Searching a little deeper reveals mushroom, forest floor and cedary notes that make Pinot such an alluring prospect. Chalky tannins and punchy acid ensure the finish is refreshing, not fatiguing.

A versatile wine that can be enjoyed in any number of situations, young and slightly chilled, as an aperitif on a Summer's afternoon, or paired to a rich, gamey meal of duck and winter veg, perhaps with a touch of age.



Harvest dates	<b>28 Feb - 01 Apr</b>	Alcohol	<b>14.0%</b>
Residual sugar	<b>1.0 g/L</b>	Titrateable acid	<b>6.1</b>
pH	<b>3.51</b>	Oak maturation	<b>12 Months</b>
Chief Winemaker	<b>Chester Osborn</b>	Senior Winemaker	<b>Jack Walton</b>