

THE FERAL FOX

Pinot Noir 2016

McLaren Vale, 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 Characteristics

The nose on the 2016 Feral Fox is extremely pretty. Florals and desiccated strawberries take centre stage with a hint of sweet spice and wild mushrooms offering added complexity. Light on its feet but all the same displaying good fruit intensity and a fine backbone of chalky tannins. Well etched acidity adds to the overall freshness and appeal. A wonderful compliment to antipasto platters and duck dishes or simply enjoy this fine wine on its own.

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. White wines from this vintage are fruity and very flavoursome, as are reds 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.



Harvest dates	7 Mar - 10 Mar	Alcohol	14.0%
Residual sugar	1.0 g/L	Titrateable acid	6.0
pH	3.55	Oak maturation	12 Months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton