

THE FERAL FOX

Pinot Noir 2018

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

Quite a wet winter with above average rainfall. Spring was a little below average and summer was more or less bone dry. Temperatures were mild until late January, so vines seemed to be delayed and harvest appeared like it was again going to be late. However, a few hot days and nights brought the ripening forward with slight sacrifice of acidity. The above-average temperatures of February and March and the dryness made everything ripen relatively quickly. Yields appeared on the lighter side because the heat and dry conditions did reduce them significantly, however they were still quite respectable across all varieties.

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

Upon release this wine is just starting to show the first signs of development. The nose is extremely varietal with cherry plum notes complemented by woody spice, truffle and subtle charred sticks. This charred character is not from oak but rather has evolved through the early stages of maturation of the wine. One would almost expect slightly more opulence on the palate given the depth and complexity on the nose, but the palate in contrast is quite slender and lively. Elegant, mineral and almost tense acidity, paired with fine pithy tannins and a sour cherry and strawberry fruit character gives an overall perception of freshness and refinement. Classic Adelaide Hills Pinot Noir.



Harvest dates	7 Apr - 19 Apr	Alcohol	14.5%
Residual sugar	1.3 g/L	Titratable acid	6.2
pH	3.61	Oak maturation	12 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton