

THE FERAL FOX



Pinot Noir 2022

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

has been a good winter, the early Spring rains set the vines up very well. November was about 3 degrees colder than average and so the set was variable, especially Mauvedre which suffered the worst. Luckily, many varieties still had quite a large potential crop, so yields ended about 15% down from 2021 (which was a big crop year). December was bone dry, but January saw 33mm compared to 20mm average. This too set the vines up very well. There was almost no rain and very mild conditions in February, March and April, free of hot or cold spells which resulted in very good leaf retention and ripening. All varieties resulted in outstanding wines. At this stage, It is early to call the vintage but I believe the reds from this vintage are the best I have seen in years. They show great colour fruit, fruit fragrance, richness, acidity, tannins and style. The Red skins were very thick and crunchy and no shrivel was seen, resulting in high tannin content, causing us to pull juice off the skins sweeter than usual, to achieve the desired results.

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 barrriques 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

Light and juice as a Pinot Noir should be. Light ruby colour with a vibrant array of aromatics like cherries, strawberries, rose petal and a delightful earthy truffle note. The palate is concentrated and lifted with red cherries, rhubarb, strawberries, mocha, mushroom sauce with a hint of meaty reduction and a delightful whole-bunch herbal tone, almost medicinal. Savoury silk-like tannins and an unapologetically long finish. A Pinot with elegance and finesse that can be perfectly paired with duck confit with sautéed veggies and mushrooms.



Harvest dates	30 Mar - 9 Apr	Alcohol	13.5%
Residual sugar	1.4 g/l	Titratable acid	5.7
pH	3.52	Oak maturation	12 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton