



Joshua Cooper

2020

'RAY-MONDE VINEYARD'

Pinot Noir | Port Phillip - Australia



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Pinot Noir
Vineyard: Ray-Monde Vineyard
Vine Age: 32-years-old
Soil Type: Gravelly ironstone & basalt loam over hardened blue slate
Viticulture: Practicing Organic – regenerative & dry-farmed
Fermentation: Native – open-top stainless-steel (100% whole-cluster)
Skin Contact: ≈ 21 days
Aging: 12 months in thick staved 228l French oak barrique followed by a further 4 months aging on fine lees in stainless-steel
Alcohol: 12.5%
pH: 3.9
Total Acidity: 4.8
Total SO₂: 50 ppm
Total Production: 100 cases

Reviews

The Wine Front | 92+ points
James Suckling | 96 points

About

The Ray-Monde Vineyard was established in 1988 by the Lakey family, in South Gisborne at 1,300 feet above sea level on the Southern edge of the Macedon Ranges GI, to which it once belonged. The gently Northeast facing 12-acres of Pinot Noir form a small part of the 570-acre grazing farm. The vineyard is unique for the area, being planted gravelly ironstone and basaltic clay soils, with very little topsoil and a huge amount of “Bluestone” rock just below the surface. This lean soil together with vine age results in incredibly concentrated grapes, with thick skins and ripe stems even at low sugar levels.

Once hand harvested in the cool of morning, with careful sorting in the vineyard, 100% was transferred as whole-cluster to open fermenters. The must was then allowed to soak four to five days at its cool ambient temperature until fermentation commenced. There after the grapes were gently extracted by a combination of pumping over and pigeage by foot. The wine was then pressed after a total of three weeks on skins and racked to a single new 280L liter barrique and three 6-10-year-old barrels. After a year on the primary lees the wine was racked to stainless-steel for a further four months of aging on the fine lees. It was bottled at the start of the winter of 2022 without fining or filtration and with just a small addition of sulfur.

Tasting Note

Bright garnet. Aromas and flavors of black cherry, kirsch, violet, spice, sweet damp earth and peat. Medium-bodied with long, fine, silky tannins it is a very much a wine for the table. Approachable in youth due to the beautiful balance, the tannic presence and quality suggest it should also age gracefully, gaining additional complexity along the journey.

