



Joshua Cooper

2022

'DOUG'S VINEYARD'

Pinot Noir | *Macedon Ranges - Australia*



NATURAL



VEGAN

Stats

Grapes: 100% Pinot Noir

Vineyard: Doug's Vineyard

Vine Age: 25-years-old

Soil Type: Red, rocky basalt

Viticulture: Lutte Raisonnée /
Sustainable – dry-farmed

Fermentation: Native – open-top
stainless steel fermenters (20%
whole bunches - 80% whole berries)

Skin Contact: 3 weeks

Aging: 12 months in thick staved
French 228l piece barrels (20% new),
then 4 months on fine lees in
stainless steel

Alcohol: 13%

pH: 3.8

Total Acidity: 5.5 g/L

Total SO₂: 70 ppm

Total Production: 333 cases

Reviews

The Wine Front | 96 points

Wine Advocate | 95 points

About

Doug's Vineyard is situated on the outskirts of the township of Romsey, in the Macedon Ranges. Owned by the Newnham family it was planted nearly 25 years ago to predominantly MV6 and smaller amounts of 114 and 115 clone Pinot Noir. A cool hamlet, the vines sit at around 500m altitude, atop a North and North East facing hillside on red rocky volcanic basalt soil, moderating vigor and providing amazing intensity to the fruit, ripening small, beautifully formed clusters at low sugar levels.

Once hand harvested in the cool of morning, with careful sorting in the vineyard, grapes were transferred to open fermenter with 20% as whole bunches and the remainder de-stemmed. The must was then allowed to soak 4-5 days at its cool ambient temperature until fermentation commenced. Thereafter 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 transferred to two new (Laurent "Magic Cask" thick stave, blonde toast) seven young (2-4yo Laurent "Magic Cask") and ten old (6-10yo) oak Burgundian piece for lees aging for 12 months, followed by four months in stainless steel on fine lees before racking and bottling, unfinned and unfiltered. The only addition to the wine is a small dose of sulfur.

Tasting Note

This is a very elegant and ethereal release. Fragrant and subtle with raspberry, and red cherry fruits complexed by sous bois and the typical exotic spice of Doug's Vineyard. Silky tannins round it out against fresh acidity.

