

Joshua Cooper

2024

'DOUG'S VINEYARD'

Pinot Noir | Macedon Ranges - Australia





NATURAL

VEGA

Stats

Grapes: 100% Pinot Noir
Vineyard: Doug's Vineyard
Vine Age: 26-years-old
Soil Type: Red, rocky basalt
Viticulture: Lutte Raisonée /
Sustainable – dry-farmed

Fermentation: Native – open-top stainless steel fermenters (25% whole bunches - 75% whole berries)

Skin Contact: 3 weeks

Aging: 12 months in French oak (75%

used, 15% new)
Alcohol: 13%
pH: 3.7

Total Acidity: 5.6 g/L Total SO2: 35 ppm

Total Production: 416 cases

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 25 years ago to predominantly MV6 and smaller amounts of 114 and 115 clone Pinot Noir. A cool hamlet, the vines sit at around 1,640 ft above sea level, 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. The 2024 vintage was a mild, balanced year. Josh is calling this one of his best vintages from this lovely site, showing the exceptional combination of freshness, depth and structure in an elegant frame.

Once hand harvested in the cool of morning, with careful sorting in the vineyard, grapes were transferred to open fermenter with 25% as whole bunches and the remainder destemmed but not crushed. 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 75% used and 15% new French oak barrels for 12 months of lees aging. It was then racked and bottled with a small sulfur addition. No fining or filtering.

Tasting Note

Deep ruby. Bright, concentrated raspberry and blackberry fruit, rose garden in the morning due and potpourri complexed with exotic spice, and a flinty, mineral edge. Concentrated, fleshy and long with ribbons of fine velvety tannin.

