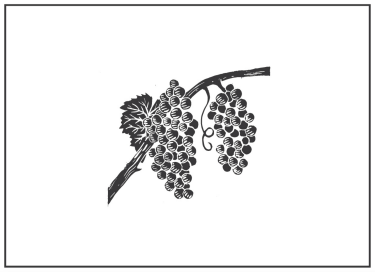

Joshua Cooper

2024

PINOT NOIR

Victoria - Australia

NATURAL VEGAN

Stats

Grapes: 100% Pinot Noir
Vineyard: Dash Farms
Vine Age: 27-years-old
Soil Type: Decomposed granite
Viticulture: Sustainable
Fermentation: Native — stainless-steel (85% whole berry - 15% whole cluster)
Skin Contact: 21 days
Aging: 12 months in 228L French oak barrels (10% new)
Alcohol: 13%
pH: 3.7
Total Acidity: 5.5 g/L
Total SO2: 30 ppm
Total Production: 333 cases

Reviews

Wine Advocate | 92 points
The Wine Front | 94 points

About

Joshua Cooper is known for making unaltered, stylistically unique, cool climate wines from the best vineyards in Victoria. This Pinot is produced in much the same style as his well known 'Doug's Vineyard' cuveé, though it hails from the exposed granite soils of Dash Farms. This is a great entry point into the layered, complex, and entirely unique world of Joshua Cooper Pinot Noirs from a mild and balanced vintage.

The grapes were hand harvested and brought back to the cellar for spontaneous fermentation in stainless steel (85% whole berry, 15% whole cluster). After three weeks of gentle color integration, the wine was pressed off the skins and was put into 90% used and 10% new 228L French oak barrels for 12 months of aging. It was then racked back to tank, blended, and bottled with just a dash of sulfur. No fining or filtering.

Tasting Notes

Bright ruby red, and immediately inviting. Black raspberry, red cherry, exotic spices and woody herb aromatics fill the glass, with a subtle flinty, smokey complexity. The palate is spicy and layered, with fine powdery tannins.