



Joshua Cooper

2018

“RAY-MONDE VINEYARD”

Pinot Noir | Port Phillip - Australia



NATURAL



VEGAN

Stats

Grapes: 100% Pinot Noir

Vineyard: Ray-Monde Vineyard

Vine Age: 30-years-old

Soil Type: Gravelly ironstone & basalt loam over hardened blue slate

Viticulture: Lutte Raisonnée / Sustainable – dry-farmed

Fermentation: Native – 100% whole-cluster fermented in stainless-steel

Skin Contact: 3 weeks

Aging: 12 months in a single new Laurent French 300L cask and three old (6-10-year-old) French pièces then racked to stainless-steel for four months

Total SO₂: 28 ppm

Total Production: 100 cases

Reviews

Wine & Spirits | 90 points

The Wine Front | 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-top stainless-steel 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 pigéage by foot. The wine then pressed after a total of three weeks on skins and transferred to a single new Laurent Burgundy 300L cask and three old (6-10-year-old) French pièces, for aging 12 months followed by four months in stainless steel on fine lees. The wine is then racked and hit with a small addition of sulfur and settled for a week. It was bottled without fining or filtration.

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.

