

KANGERONG

The origin of the name Kangerong can be traced back to the mid 1800s when a local cattle run and homestead adopted the name 'Kangerong' as bestowed by the local Aboriginals, the Bunurong People. The surrounding area, now known as the Kangerong basin, is home to our 27 acre family farm; an area which we feel is ideally suited to the Peninsula's more recent agricultural pursuit of wine grape growing – in particular the regional heroes of Pinot Noir and Chardonnay.

PINOT NOIR 2022

VINTAGE

Cool wet and often windy conditions in October and November 2021 resulted in a slower than usual early growth period with flowering being both late and less productive than average (and desired). By mid December the inclement weather gave way to ideal development and ripening conditions with the near perfect weather making for an excellent harvest for both whites and reds right across the Mornington Peninsula and Victoria.

VINEYARD

Fruit for this wine comes from the sustainably farmed, 42 plus years old Home Vineyard, that has over time produced consistently excellent award winning wines.

WINEMAKING

Each clone was individually hand harvested and chilled to about 8°C before being destemmed to small open fermenters. A protective CO2 cover was maintained and the must "cold soaked" for five days prior to ferment to enhance aromatics, tannin structure and colour. Once the must warmed to ambient temperature the fermentation process was allowed to commence naturally with wild yeast. Post ferment the grapes were pressed and the resulting wine was allowed to settle in tank briefly before being racked to a combination of new and recently used tight grain, light toast French Barriques and Puncheons. After natural malolactic fermentation and 11 months barrel age each of the individual clones were blended in tank before a final racking and bottling without fining or filtration.



TECHNICAL DATA

VITICULTURE

REGION	Mornington Peninsula – Crittenden Home Vineyard
VINE AGE	35+ yrs (average)
PRUNING/TRELLIS	Cane VSP
CLONES	667, Pommard, MV6, 114, 115, D5V12
HARVEST	9 & 15 March
YIELD	1.75 t/acre

BOTTLED WINE

ALCOHOL	13%
ACIDITY	6 g/L
PH	3.45
RESIDUAL SUGAR	Dry
OAK HANDLING	20% new oak
MALOLACTIC	100%

No animal products were used in the production of this wine.

TASTING NOTES

NOSE	<i>Pretty floral notes aside cherry and subtle spice.</i>
PALATE	<i>Black cherries, spice and a velvety texture with thoughtful oak handling.</i>
DRINK WITH	<i>Roast duck, rare rack of lamb, beef Wellington, grilled pork chops.</i>
CELLARING	<i>Enjoy now or over the next 5 years.</i>
RRP	\$49
RELEASE	April 2024

