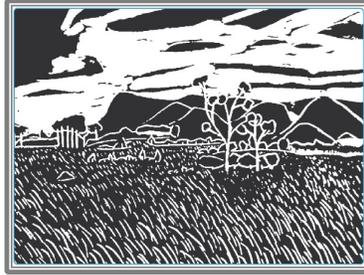




JOSHUA COOPER 'RAY-MONDE VINEYARD' PINOT NOIR

PORT PHILLIP – VICTORIA



THE WINE

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 top soil 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, 80% was transferred as whole cluster to a single open fermenter, the remainder gently de-stemmed and placed on top. 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 Laurent Burgundy pièce, five old and one new, for aging 12 months followed by six months in stainless steel on fine lees. The wine is lightly racked and bottled unfinned and unfiltered with the only addition to the wine being a small dose of sulfur the week before bottling.

Bright garnet. The darkest and most approachable of the three 2017 Pinot Noirs, Ray-Monde is filled with the aromas and flavors of black cherry, violet, spice and sweet damp earth. Medium-bodied with long, fine, silky tannin it is a very “gourmand” wine. 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.

THE STATS

Vintage	2017
Grapes	100% Pinot Noir
Viticulture	Lutte Raisonnée / Sustainable
Soil Type	Gravelly Ironstone & Basalt Loam over Hardened Blue Slate
Vine Age	29-years-old
Fermentation	Native - 80% whole cluster
Skin Contact	Three Weeks
Aging	12 months in Laurent Burgundy 228mL pièce (83% seasoned - 17% new)
Alcohol	13%
Production	150 cases

THE PRESS

None