



Kooyong Haven Pinot Noir 2015

Vineyard

The Kooyong vineyard is located on the Mornington Peninsula at Tuerong, on Miocene sedimentary soils. Our wines are made from domain grown, handpicked grapes and aim to manifest terroir: the integration of our geology and soils with the macroclimate of our region, the mesoclimates of the various sites within our vineyard and the weather of the annual grape growing season. Our cultural operations in the vineyard and practices in the winery endeavour to articulate these unique characteristics diligently, respectfully and without artifice.

Vintage

The 2014-2015 growing season began with lower than average rainfall throughout the winter. Budburst occurred at a normal time and was followed by a spring that also had lower than average rainfall, along with moderate temperatures. These growing conditions led to vines with less vigour than usual. Flowering conditions were good; however, we received slightly below average yields due to cold conditions experienced during the 2013 flowering period. Several large periods of rainfall throughout the season were managed effectively, and the vineyard remained disease free.

The period between January and late March was relatively cool, with January much cooler than historically usual. With the exception of one rain event, the mild and still weather continued throughout the harvest period. This allowed for a calm yet constant harvest for the viticultural team. Harvest began in late February and was finished in late March.

Tasting Notes

Tasted June 2017

This single-block wine is sourced from 1.32 ha of 19-year-old vines, within, as the name suggests, the most sheltered of our vineyard sites. The lack of exposure to strong winds allows the vines to keep a rich green canopy until comparatively late in the ripening period and the resulting Haven wines always possess fruit in the more purplish spectrum, with a certain richness and lushness yet a firm underlying tannic structure. The vineyard (6.88 ha in total) is broken down into seven different parcels, with the same two parcels historically being selected for this wine. The fruit was entirely destemmed and fermentation took place in large-format concrete and stainless steel tanks. Fermentation occurred spontaneously with ambient yeasts and lasted for 19 days. Following fermentation, the wine was pressed and racked into French oak barriques (of which 25% were new) and underwent indigenous malolactic fermentation. The wine was racked only once, with the total maturation period lasting 14 months. It was then bottled without fining or filtration.

The 2015 Haven delivers a calm, cool nose with a plethora of black and red fruits plus spicy notes of cardamon, nettle and dried orange. The palate has all the usual Haven depth and boldness, complemented with a tight tannic line, juicy black cherry flavours and fine structural elements. The flesh of the palate allows accessibility now, however the structure suggests this is a wine that will develop even more interest with time.

13.5% alc.