



## Kooyong Haven Pinot Noir 2016

### 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

September 2015 welcomed the beginning of budburst leading to a dry and warm spring. October was 3 degrees above the average temperature and El Niño affected the amount of rain we received. Vine vigour was controlled due to the lack of rainfall with the canopy generous and open. Fruitfulness was up from the previous vintage and flowering and fruit set occurred unhindered. Veraison commenced in early January.

The period between January and mid-March was warmer than historically usual and harvest began at the same time in February as recent vintages. Conditions remained very dry and warm throughout the harvest period, it was a compact vintage finishing in mid-March. The viticultural team worked steadily throughout harvest and delivered healthy and energetic fruit, with ripeness and acidity well balanced.

## Tasting Notes

### Tasted May 2018

This single-block wine is sourced from 1.32 ha of 20-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 wooden 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 20% 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.

In typical fashion, the 2016 Haven opens with a brooding nose of deep red fruits and spicy aromas of sandalwood, kola nut and dried orange peel. On the palate the wine is deep, full-bodied and tangy, with flavours of cranberry and blood plum, that stretch the full length along with a tight line of very fine tannin. The fleshy fruit weight 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.