



## Kooyong Haven Pinot Noir 2018

### 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

Following a wet Winter, budburst commenced relatively late in mid-September. The Winter rainfall set up the vineyards well for Spring with overall temperatures during Spring slightly higher than average accompanied by below average rainfall. Flowering commenced mid late November with ideal weather conditions, resulting in one of the best fruit sets in many years.

The mild to warm conditions continued throughout Summer and veraison commenced in mid-January. Harvest delivered fruitful crop loads matched with very stable weather conditions, ensuring vine performance and good ripeness. Picking commenced late February and the viticultural team worked steadily until the beginning of April delivering outstanding fruit. The white wines display excellent acidity, depth and intense fruit flavours. The red wines look poised and elegant with powerful aromatics and a great balance between tannin and acid.

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## Tasting Notes

### Tasted February 2020

This single-block wine is sourced from 0.6 ha of 22-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) comprises 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 wooden and stainless-steel tanks. Fermentation occurred spontaneously with ambient yeasts and lasted 18 days. Following fermentation, the wine was pressed and racked into French oak barriques (of which 22% 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 2018 Haven has a compelling bouquet of layered red and black fruits with a hint of lavender and dried rose petals. As is typical for this block, spices (anise and clove) and earthier notes appear. The palate is medium-bodied yet densely built with very fine tannins and a spicy line of acidity. Dark fruits and black cherry roll through with detail and precision. The fragrant and lifted cherry finish carries the wine to length with cake spice and curacao accenting the powerful finish. While it can be enjoyed now, it will require cellaring to reach its full potential.

13.5% alc.

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