



Kooyong Haven Pinot Noir 2020

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 2020

A cold wet Winter, with approximately 195 mm of rain falling over June, July and August, set up the vineyards well. A mild and early Spring followed. Conditions cooled somewhat in the lead up to flowering in early-mid November and continued throughout flowering, delaying fruit set. A milder than usual Summer slowed the phenology of the vines. Veraison in many of our parcels was in early February, approximately two to three weeks behind the five-year average. The region received several large rainfalls during late Summer, 200 mm in total, more than double that of the same period the previous year. These rainfalls were managed effectively, and the vineyard remained disease-free.

Harvest commenced 11 March compared to 25 February the previous year. Weather during harvest was ideal, with cool overnight temperatures leading to very mild daytime temperatures. Our viticultural team worked steadily through the calm yet constant harvest.

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Tasting Notes

Yields were significantly lower than average due to the extended cool flowering period. Despite low yields, the quality of the fruit was excellent. The resulting wines are energetic, pure and are characterised by beautiful natural acidity.

Tasted August 2022

This single-block wine is sourced from 0.75 ha of 24-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 de-stemmed and fermentation took place in large-format wooden and stainless-steel tanks. Fermentation occurred spontaneously with ambient yeasts and lasted 17 days. Following fermentation, the wine was pressed and racked into French oak barriques (25% of which 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 tightly-wound nose displays red cherry, dark berries, orange peel and red florals, complemented by intriguing spice and dried herb elements. The palate is medium bodied with a juicy, sappy black cherry core balanced by fine spicy tannins. Great length and bright acidity deliver a vibrant finish. Needing time to open, this wine will reward time in the cellar. (12.5% alc.)

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