



Kooyong Haven Pinot Noir 2021

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 2021

Although 2020 Winter was mild, it provided excellent rainfall, with approximately 225mm falling evenly throughout June, July and August. Budburst commenced in the second week of September, a typical start to a season on the Mornington Peninsula.

Spring presented typical conditions with fluctuating temperatures and rainfall. Temperatures stabilised before flowering, and the region experienced favourable conditions throughout this critical time of the season. All our vineyards enjoyed good flowering and fruit set.

While early Summer rainfall was below average, conditions shifted to wet and humid during January. The viticultural team worked diligently to ensure our vineyards remained disease-free. Veraison commenced mid-January, earlier than the last couple of seasons. Our vineyards were replenished with good natural rainfall during this time, thus satisfying the increased water

Tasting Notes

demand of grapevines. The sunny but relatively cool weather throughout February meant ripening was slow and steady. Harvest commenced in early March and continued into early April. The weather remained mild throughout, and harvest progressed at an even pace, providing ideal conditions.

Tasted November 2022

This single-block wine is sourced from 0.75 ha of 25-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 ferment, with a portion of whole bunches, occurred spontaneously with ambient yeasts and took place in large-format wooden and concrete tanks and lasted 17 days. Following fermentation, the wine was pressed and racked into French oak barriques and puncheons (20% 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.

Attractive aromas of red florals, red cherry and berries, and subtle spice characters. The medium-bodied palate of elegant red and purple fruit and floral flavours builds towards a long, fresh finish full of energy, and complemented by a line of tight, chalky tannins. This wine will reward time in the cellar. 13.0% alc.