



Kooyong Haven Pinot Noir 2019

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

Winter provided good average rainfall with approximately 200mm in total falling over June, July and August. Early September welcomed the beginning of budburst, leading to a cool Spring with very little rainfall. Cool weather continued throughout the peak growing months of October, November and December. Spring rainfall was slightly below average but sufficient to ensure the vineyards were in good condition leading into Summer. January was warm, with temperatures exceeding the long-term average, and dry, with almost no rainfall. Veraison commenced mid-January as typical. February was cool providing relief to the vineyards and consolidating veraison across all our varieties. Harvest commenced late February. Warmer weather returned at the beginning of March and conditions remained very dry and moderately warm throughout the harvest period. The viticultural and winemaking teams worked with great tenacity, it was a compact vintage finishing in late March.

Tasted May 2021

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Mornington Peninsula

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Tasting Notes

This single-block wine is sourced from 0.75 ha of 23-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 concrete and stainless tanks. Fermentation occurred spontaneously with ambient yeasts and lasted 18 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 2019 Haven's brooding, fruit-driven nose speaks strongly of the Northern growing areas of the Mornington Peninsula. Bright fruit notes of red and black cherry together with plummier tones transform into diverse aromas of dry rosemary, cooling mint and dried spices such as cardamom and anise. Fleshy, supple fruits run through the core of the palate, cajoled by fine and chewy tannins into length and drive. Dense flavours of citrus and sour cherry contribute to a powerful finish, a hallmark of Haven. While the wine feels assured now, it will develop over time as the tannins release their grip on the palate.

13.5% alc.

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