

# Ben Haines

## Pinot Noir



### Tasting Notes:

Dry, light bodied red with red fruits and hints of florals and baking spices with a touch of savory flavors.

### Production Notes:

Three separate natural ferments; one destemmed (whole berry) and two whole bunch. Minimal extraction approach, with no intervention for the first half of ferment, and timely extraction techniques throughout the second half of fermentation. The ferments were then pressed to tank for a few days of settling, then racked to 500L puncheon barrels ranging from 3-5 years old for 9 months, on gross lees without sulphur dioxide, protected by lees, dissolved CO2 and regular topping. The final blend is approx. 60% whole berry and 40% whole bunch. Unfined. Unfiltered.

### About Ben Haines:

“What drives me every day is the connection with place, and its interpretation through winemaking.” -Ben Haines

Ben’s wines are intensely textural with flavors continuing to develop sip after sip. The fruit is expressive and the structure is present without being constraining. He sources grapes from multiple locations in Australia with the intent of showcasing their quality and unique sense of place.

### Cellaring:

Enjoy now or through 2028.

### Yarra Valley Facts:

- Yarra Valley is known as the birthplace of Victoria's wine industry – with vines dating back 170 years!
- A cool climate region that is best known for producing Chardonnay, sparkling wine and Pinot Noir.