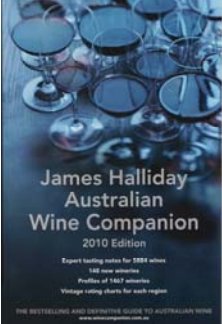
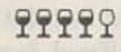

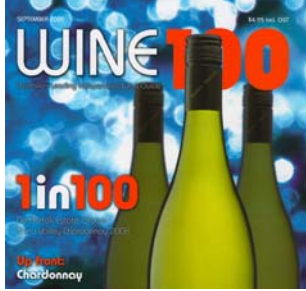


KOORYONG

2008 CLONALE CHARDONNAY REVIEWS

 <p>James Halliday Australian Wine Companion 2010 Edition Expert buying notes for 2004 wines 100 new awards Profile of 1452 wineries Vintage rating charts for each region THE BESTSELLING AND DEFINITIVE GUIDE TO AUSTRALIAN WINE www.jameshalliday.com.au</p>	<p>AUSTRALIAN WINE COMPANION 2010</p> <p>Pale green hue; tightly wound citrus fruit, with an attractive mineral complexity; the palate is very fine and focused and drives seamlessly from start to finish; offers crisp acidity and plenty of texture on the long and even finish. Drink to 2012.</p> <p style="text-align: right;">93 points </p> <p>JAMES HALLIDAY</p>
 <p>Matt Skinner Uncorked This chardonnay</p>	<p>SUNDAY LIFE Magazine, Uncorked, September 2009.</p> <p>Expect a rich and textural wine, where restrained grapefruit and nectarine-like fruit take centre stage alongside smells of fresh toast, grilled hazelnut and pork rind. The palate is long, rich, mineral and lush.</p> <p>MATT SKINNER</p>
 <p>WINE 100 1 in 100 Up Front: Chardonnay</p>	<p>WINE 100, September 2009</p> <p>This is a remarkable Clonale and one of the greatest vintages yet. The freshness of the white peach and white nectarine fruit melds into zesty lemon and grapefruit structure, building to a crescendo of vibrant flavour and deep, mouthfilling minerality on the finish.</p> <p style="text-align: right;">95 points</p> <p>TYSON STELZER</p>
<p>winsordobbin.com.au</p>	<p>WINSOR DOBBIN.COM.AU, 19th August 2009</p> <p>Kooyong winemaker Sandro Mosele is in the zone with his superb Mornington Peninsula chardonnays. This has wonderful mineral intensity and freshness - and is probably the closest thing you'll find to Chablis in Australia. It is whole bunch pressed and barrel fermented but with only 10% new oak it's the fruit that does all the talking. Flinty, dry and brilliant.</p> <p>WINSOR DOBBIN</p>

KOORYONG

2008 CLONALE CHARDONNAY REVIEWS

<p>WINEFRONT M O N T H L Y <small>www.winefront.com.au</small></p>	<p>WINEFRONT, 4th July 2009</p> <p>If ever I'm in a bottle shop (or restaurant) and looking for a good dry white to have with a meal, then Clonale is usually a front runner.</p> <p>There's citrus, nectarine, bran meal and spice on a tight, light, dry flinty palate – Chablis styling (if not style). Balanced and lively with a dry grapefruity finish. What I like most is that there's no excess and yet no shortage of flavour. It's really good and drinks beautifully. Emphatic approval on all fronts. Drink 2010-2013.</p> <p>GARY WALSH</p> <p>92 points</p>
---	--