



## Kooyong Faultline Chardonnay 2013

## Tasting Notes

### 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

The 2012 winter saw a return to cold and wet conditions with the wettest June in 20 years. Soils were at water holding capacity delaying budburst 10 days. Vine growth was balanced and flowering ensued well, delivering good crop levels. Despite sporadic rain, the summer was mainly dry with vigour kept in check and disease pressure low. Our continuing application of composts, organic teas and other organic practices have advanced the health and resilience of our vines. Vintage commenced at the beginning of March presenting excellent fruit. A period of very warm days and nights then rapidly ripened the remaining fruit causing vintage to be the most compact we have experienced requiring great efforts from both viticultural and winemaking teams.

### Tasted May 2015

The Faultline vineyard is the largest at Kooyong, however the Faultline wine is sourced from a tiny 0.42 ha block of the now 17-year-old Chardonnay vines. With the soils containing less ironstone and more deep clay compared to the Farrago vineyard, the resulting wines contain an earthy depth and a fuller, richer palate. The grapes were gently whole-bunch pressed directly into French oak barriques (10% new), where fermentation took place without inoculation. After fermentation the wine is aged on lees (without battonage) for 12 months, with the only racking occurring directly prior to bottling. The wine was bottled without fining and with minimal filtration.

The 2013 Faultline reflects the vintage with penetrating aromas of nectarine kernel, lemon and seaweed. The flavours, whilst unevolved at this stage, contain elements of citrus (cumquats and Meyer lemon) along with the hallmark Faultline briny tension, driving into a finish that is long, intricate and surrounded by a tight phenolic grip. Requires time in the cellar to reach its full potential.

13.0% alc.