



## Kooyong Faultline Chardonnay 2016

### 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

September 2015 welcomed the beginning of budburst leading to a dry and warm spring. October was 3 degrees above the average temperature and El Niño affected the amount of rain we received. Vine vigour was controlled due to the lack of rainfall with the canopy generous and open. Fruitfulness was up from the previous vintage and flowering and fruit set occurred unhindered. Veraison commenced in early January.

The period between January and mid-March was warmer than historically usual and harvest began at the same time in February as recent vintages. Conditions remained very dry and warm throughout the harvest period, it was a compact vintage finishing in mid-March. The viticultural team worked steadily throughout harvest and delivered healthy and energetic fruit, with ripeness and acidity well balanced.

## Tasting Notes

### Tasted June 2018

This single-block wine is sourced from just 0.42 ha of 20-year-old Chardonnay vines within the Faultline block. Compared to the Farrago block the soil contains less ironstone and more deep clay, leading to wines containing an earthy depth and a fuller, richer palate. The grapes were gently whole-bunch pressed directly into French oak barriques (of which 15% were new), where fermentation occurred spontaneously with ambient yeasts. After fermentation the wine was aged on lees (without battonage) for 11 months, with the only racking occurring directly prior to bottling. The wine was bottled without fining and with minimal filtration.

The cool and pure nose of the 2016 Faultline delivers a complex mix of white florals, waxy white nectarine, preserved lemon and lime juice. Less fruitier notes of crystallized ginger, brine and oatmeal round out the bouquet. The palate is vibrant from the beginning with free-flowing energy and drive complemented by fleshy stone fruit and citrus flavours. The finish is long and laden with chalky lemon acidity. While this can be enjoyed now, it requires time in the cellar to reach its full potential.

13.0% alc.