

KOORYONG



Kooyong Estate Chardonnay 2013

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.

The white wines are characterised by a solid core of white fruit, floral notes and their usual pithy powdery finish, while the red wines show depth and focus with excellent line and drive.

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Mornington Peninsula

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Tasting Notes

Tasted November 2014

Kooyong Estate Chardonnay comprises fruit from a combination of blocks within our Faultline and Farrago vineyards. It offers a broader taste of the Kooyong vineyard, with parcels from various soils and mesoclimates blended together to create the Estate label. Year after year the same blocks are consistently chosen, giving this wine an underlying similarity across vintages. The grapes are gently whole-bunch pressed directly into French oak barriques (14% new) where fermentation takes place without inoculation. After fermentation the wine is aged on lees (without battonage) for 10 months, with a portion being aged in concrete tanks for an additional two months. It is bottled without fining and with minimal filtration.

The wine is a bright green/straw in colour and opens with notes of gun flint, stones and wet soil that with air and time lead to fruitier flavours – lemon rind, nectarine and limes. Lime and citrus peel also appear on the palate, combining with a tightly wound core of chalk and wet rocks. More softly textured than in previous years whilst maintaining the hallmarks of great length and intensity, this is a wine that can be appreciated now but will also reward medium-term cellaring.

13.5% alc.

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