

KOORYONG



Kooyong Estate Chardonnay 2015

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 2014-2015 growing season began with lower than average rainfall throughout the winter. Budburst occurred at a normal time and was followed by a spring that also had lower than average rainfall, along with moderate temperatures. These growing conditions led to vines with less vigour than usual. Flowering conditions were good; however, we received slightly below average yields due to cold conditions experienced during the 2013 flowering period. Several large periods of rainfall throughout the season were managed effectively, and the vineyard remained disease free.

The period between January and late March was relatively cool, with January much cooler than historically usual. With the exception of one rain event, the mild and still weather continued throughout the harvest period. This allowed for a calm yet constant harvest for the viticultural team. Harvest began in late February and was finished in late March.

263 Red Hill Road
Red Hill South
Mornington Peninsula

PO Box 153
Red Hill South
Victoria 3937 Australia

Tasting Notes

Tasted March 2016

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 11 months. It is bottled without fining and with minimal filtration.

The wine is pale straw coloured with green and gold tinges. On the nose there are fruit aromas of Meyer lemon and mandarin that mingle with spicier ginger, white floral and earthy notes. The tightly wound palate shows flavours of preserved lemon and fleshy nectarine along with the hallmark flintiness associated with Kooyong Chardonnay. The great length and the fresh acidity from the 2015 vintage assures this wine will benefit from medium term cellaring.

13.0% alc.

T +61 3 5989 4444
F +61 3 5989 3017
ABN 64 726 473 361

info@kooyongwines.com.au
www.kooyongwines.com.au