

KOORYONG



Kooyong Estate 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 February 2017

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 (15% 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.

Tight aromas of white stone fruits, oatmeal, fresh ginger and mint are complemented with higher zesty notes. The palate shows the hallmarks of the 2016 vintage – deep and powerful with subtle texture and citrus flavours that carry through to a long, chalky and energetic finish. The mid-weight of the wine will give early appeal, however the acid line and pithy finish indicate rewards for mid-term cellaring.

13.5% alc.