



Clonale by Kooyong 2015 – Tasting Notes

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.

Vineyard

The 2015 Kooyong Clonale is a blend of Chardonnay from our Tuerong and Balnarring vineyards. The parcels in this wine represent 8.1 hectares.

Winemaking

The grapes are gently whole-bunch pressed directly into French oak barriques (10% new), where fermentation takes place without inoculation. After fermentation the wine is aged on lees (without battonage) for 10 months. It is bottled without fining and with minimal filtration.

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.

Tasting Note – December 2015

The 2015 Clonale offers a highly aromatic nose displaying notes of lime zest and nectarine along with a subtle struck-match savouriness. An energetic palate with vibrant grapefruit and mandarin flavours races towards a long, pithy finish.

Alcohol

13.0%