

KOORYONG



Kooyong Estate Chardonnay 2013 – Reviews

James Halliday Australian Wine Companion 2016

Campbell Mattinson

Fleshy pear, apple, grapefruit and cashew flavours make for both stylish and delicious drinking. At all points it feels bright, balanced and eager-to-please, though flinty notes through the finish underline its inherent sophistication. Builds as it rests in the glass; a standout for this label.

95 points

The Australian Wine Annual 2016

Jeremy Oliver

Elegant, finely balanced and seamless, with a complex, punchy bouquet of grapefruit, melon and lemon backed by smoky, bacony vanilla oak and nuances of clove, cinnamon and lime juice. It's smooth and creamy, with a deep luscious core of mouth filling lemon, lime and grapefruit flavour and matchstick oak extending towards a faintly briny, mineral finish.

94 points

Australian Wine Vintages Gold Book 2016, 33rd Edition

Robert Geddes

Refined stone fruit aromas with oatmeal, white butter and fresh nutty oak adding a subliminal edge. The fruit length and strength is delicious, with a silky chardonnay texture and yellow peach spectrum middle palate flavours.

91 points

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WBM, November/December 2015

Tyson Stelzer

Finely crafted. Magnificent balance between the complexity of struck flint, the definition of yellow stone fruits and citrus and subtle charcuterie complexity of wild barrel fermentation. Elegance, energy and excellent acid poise, while projecting fruit depth and concentration through a long and linear finish. Another great Kooyong.

95 points

Wine of the Week, Sunday, March 15, 2015

Winsor Dobbin

It is uncanny how often winemaker Sandro Mosele hits the bullseye with the refined chardonnays and pinots he makes under both the Port Phillip Estate and Kooyong labels. I recently raved about the 2013 Port Phillip Chardonnay, which is a few dollars cheaper than this, but if you have the extra cash to splash then this is the wine I would opt for. Everything is in place here, like a catwalk model at fashion week, great cool-climate fruit, barrel-ferment adding structure and interest to the pristine grapefruit and pear notes and a great line of purity and acid. A wine that simply oozes class.

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Winefront, 10th March 2015

Campbell Mattinson

Could hardly be more impressed with the two Kooyong 'Estate' releases from 2013. Pinot Noir and this Chardonnay. Both pearls.

So many wines are difficult to review. They're not great, they're not awful, they're middling, both good and boring, you know what I mean. Crack the top of this and bang, it's fantastic, it stands well clear of the pack, what more do I need to say? Grapefruit and flint, white peach and toast, blah blah, long finish, blah blah, complexity rarely tastes so delicious.

95 points

The Wine Advocate, February 2015

Lisa Perrotti-Brown

The 2013 Chardonnay gives lovely spiced apples and pink grapefruit notes with hints of toasted almonds and fresh ginger. Medium-bodied with great restraint (for this riper vintage), there is a wonderful savoury element containing the fruit with nice freshness and a long, spicy finish.

91 points

The Canberra Times, Panorama, 7th Feb 2015

Fergus McGhie

Sandro Mosele and his team at Kooyong Estate have been perfecting chardonnay for as long as I can remember. There's the single-vineyard wines Farrago and Faultline and also the entry level Clonale. Every one of these wines represents some of the finest chardonnay in the country and therefore the world. Now, at \$42 the Estate chardonnay is not an everyday quaffer, but I've tried highly regarded white burgundy at triple the price that does not compare with the quality, style and class of the Kooyong.

The high end of Australian chardonnay is as good as any in the world and it's makers like Kooyong that have got us to this point. The 2013 Estate chardonnay is another sublime expression of Mornington Peninsula chardonnay. It's fine, elegant and powerful at the same time. It's loaded with grapefruit and citrus fruit but it's the layers of nougat, hazelnut complexity that build this wine into something special.

There are some hints of barrel-ferment character but everything is perfectly balanced by a fresh zesty citrus finish. This is one chardonnay I could enjoy every day of the week.

If only I had the budget for it.