



Kooyong Farrago 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 June 2018

This single-block wine is sourced from just 1.02 ha of 18-year-old gently sloping Chardonnay vines within the 2.76 ha Farrago block. The mottled appearance of the clay soil in the Farrago block is caused by a high percentage of ironstone pebbles, much like the Ferrous vineyard. This siliceous influence helps infuse the resulting wines with linearity and minerality. The grapes were gently whole-bunch pressed directly into French oak barriques (of which 15% were new), where fermentation occurred spontaneously with ambient yeasts. After fermentation the wine was aged on lees (without battonage) for 12 months, with the only racking occurring directly prior to bottling. The wine was bottled without fining and with minimal filtration.

The 2016 Farrago offers enticing fresh notes of orange blossom, grapefruit and nectarine kernel along with a touch of flint. Classic Farrago qualities dominate the palate - flavours ranging from red citrus (mandarin and clementine) to stone fruit, all supported by an energetic structure that is full of power, drive and balanced acidity. The finish is mineral and moreish. This will greatly reward time in the cellar.

13.5% alc.