



Clonale by Kooyong 2018 – 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 2018 Kooyong Clonale is a blend of Chardonnay from our Tuerong and Balnarring vineyards.

Winemaking

The grapes were gently whole-bunch pressed directly into French oak barriques (of which 7% were new), where fermentation commenced spontaneously with ambient yeasts. Following fermentation, the wine was aged on lees (without battonage) for nine months. The wine was bottled without fining and with minimal filtration.

Vintage

Following a wet Winter, budburst commenced relatively late in mid-September. The Winter rainfall set up the vineyards well for Spring with overall temperatures during Spring slightly higher

than average accompanied by below average rainfall. Flowering commenced mid late November with ideal weather conditions, resulting in one of the best fruit sets in many years.

The mild to warm conditions continued throughout Summer and veraison commenced in mid-January. Harvest delivered fruitful crop loads matched with very stable weather conditions, ensuring vine performance and good ripeness. Picking commenced late February and the viticultural team worked steadily until the beginning of April delivering outstanding fruit. The white wines display excellent acidity, depth and intense fruit flavours. The red wines look poised and elegant with powerful aromatics and a great balance between tannin and acid.

Tasting Note – December 2018

Attractive citrus scents combine with blossoming white flowers and honeysuckle on the nose. Fresh mandarin and ginger spice dominate the palate with lemon pith, white nectarine and toasted cashew. The briny acidity provides a linear freshness resulting in excellent length and a chalky texture.

Alcohol

13.0%