

KOORYONG



Kooyong Estate Chardonnay 2018

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

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.

263 Red Hill Road
Red Hill South
Mornington Peninsula

PO Box 153
Red Hill South
Victoria 3937 Australia

Tasting Notes

Tasted April 2019

Kooyong Estate Chardonnay comprises fruit from our Faultline and Farrago blocks. It offers an overall expression of the Kooyong vineyard, with parcels of fruit from various soils and mesoclimates blended together to create the Estate label. Year after year the same parcels are consistently chosen, giving this wine an underlying likeness across vintages. The grapes were gently whole-bunch pressed directly into French oak barriques (15% of which were new) where fermentation occurred spontaneously with ambient yeasts. Following fermentation the wine was aged on lees (without battonage) for 11 months. It was bottled without fining and with minimal filtration.

The bouquet opens with complex notes of lemon curd, white florals, mandarin and cashew. Beguiling hints of wet stone and flint are also present. The palate is deftly weighted, with great length and power that combines bright citrus acidity with persistent stone fruit flavours. The finish is laden with tension and energy. Tightly wound at the moment, this wine will greatly reward time in the cellar.

13.0% alc.

T +61 3 5989 4444
F +61 3 5989 3017
ABN 64 726 473 361

info@kooyongwines.com.au
www.kooyongwines.com.au