



## Kooyong Farrago Chardonnay 2018

## Tasting Notes

### 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.

### Tasted February 2020

This single-block wine is sourced from just 0.7 ha of 20-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. Following fermentation, the wine was aged on lees (without battonage) for 11 months, with the only racking occurring directly prior to bottling. The wine was bottled without fining and with minimal filtration.

The 2018 Farrago opens to a bright bouquet of yellow grapefruit, tangerine and fresh-cut pineapple, complemented by a hint of flint and crushed biscuit. With time, slightly more exotic notes of fenugreek and pearl barley are revealed. The palate is powerful and intense while displaying great clarity and charm. Zesty acid drives the wine, with red grapefruit and lemon peel flavours dominating. Succulence on the long and broadening finale is capped off with ginger spice, oats and orange pith flavours. This wine will greatly reward time in the cellar.

13.5% alc.