



Kooyong Faultline 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.

Tasting Notes

Tasted February 2020

This single-block wine is sourced from just 0.5 ha of 22-year-old Chardonnay vines within the Faultline block. Compared to the Farrago block the soil contains less ironstone and more deep clay, leading to wines containing an earthy depth and a fuller, richer palate. 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.

With a classic and typical nose, the 2018 Faultline presents aromas of lemon peel, nectarine and honeysuckle. With air, it shows more intriguing notes of fresh cream, candied ginger together with a fleck of flint. More stone fruit characters appear on the long, driven and complex palate. Strong brine and preserved lemon flavours run throughout, together with an attractive mid-palate suppleness. This builds momentum with detail and finishes with fresh acid and clarity. It requires time in the cellar to reach its full potential.

13.0% alc.