



Clonale by Kooyong 2019 – 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 2019 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

Winter provided good average rainfall with approximately 200mm in total falling over June, July and August. Early September welcomed the beginning of budburst, leading to a

cool Spring with very little rainfall. Cool weather continued throughout the peak growing months of October, November and December. Spring rainfall was slightly below average but sufficient to ensure the vineyards were in good condition leading into Summer.

January was warm, with temperatures exceeding the long-term average, and dry, with almost no rainfall. Veraison commenced mid-January as typical. February was cool providing relief to the vineyards and consolidating veraison across all our varieties. Harvest commenced late February. Warmer weather returned at the beginning of March and conditions remained very dry and moderately warm throughout the harvest period. The viticultural and winemaking teams worked with great tenacity, it was a compact vintage finishing in late March. The white wines have an attractive balance of flavour and acidity and the red wines deliver intense flavour with excellent acidity and structure.

Tasting Note – March 2020

Pure and attractive, the nose opens with flint and ginger spice that leads to fruitier notes of stone fruit and lime. Rounding this out is a subtle hint of white floral and honeysuckle. On the palate, there is an engaging nectarine flavoured fleshiness that is cut with fresh orange and lemon acidity together with a fine, chalky structure.

Alcohol 13.5%