



Kooyong Farrago Chardonnay 2019 – Reviews

The Winefront, July 2021

[Gary Walsh](#)

Sweet spice, custard, stone fruit and ripe citrus, fennel. It's packed with flavour, a distinct almost lime cordial thing happening, intensity and chalk dust texture, firm but ripe acid bite, and a long spiced peach and borderline tropical fruit finish.

94 points

Wine Pilot, July 2021

[Ken Gargett](#)

Kooyong has always been one of the premier producers on the Mornington Peninsula and this latest set of flagship releases confirms they still are. These are chardonnay of the highest calibre.

The Farrago is sourced from only 0.8 ha of 20-year-old vines from the Farrago block (which is 2.76 hectares in its entirety). The vineyard is clay with a high percentage of ironstone pebbles (very similar to their Ferrous vineyard). The grapes were whole-bunch pressed directly into French oak barriques (18% new).

Fermentation is with native yeasts. The wine then spent 11 months on lees, but no batonnage. There was no fining and minimal filtration.

Minerals and pears kick off the array of aromas. Beautifully integrated oak, which is as close to invisible as one could wish. A

hint of honeycomb, followed by stonefruit notes, a weave of grapefruit and nuts. This is an elegant and yet expressive chardonnay. Nicely balanced. There is an underlying gentle, but pleasing, smoky touch. The wine offers good acidity and excellent length. A superb chardonnay in the more restrained sphere. More Grand Cru Chablis than Meursault. Great value when compared to what is asked for some other top flagship chardonnays.

95 points

The Halliday Australian Wine Companion 2022, August 2021

[Jane Faulkner](#)

It's a little shy at first, then gains confidence, delivering white peach and grapefruit, spiced up with ginger and a fleck of fresh herbs. The palate has depth and generosity, with the oak flavouring an interplay. Yet fine acidity keeps it tight, as moreish sulphides kick in, adding a savoury edge and a lingering finish.

95 points