



Kooyong Farrago Chardonnay 2019

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

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

Tasting Notes

and winemaking teams worked with great tenacity, it was a compact vintage finishing in late March.

Tasted June 2021

This single-block wine is sourced from just 0.7 ha of 21-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 fruit was gently whole-bunch pressed directly into French oak barriques (18% of which were new), and fermentation occurred spontaneously with ambient yeasts. Following fermentation, the wine was aged on lees (without battonage) for 11 months and the wine was racked only once, directly prior to bottling. The wine was bottled without fining and with minimal filtration.

While not usually shy, the 2019 Farrago needs some coaxing to reveal its pure form. The hallmark fruit characters are present – yellow grapefruit and mandarin peel. Savoury interest comes from notes of fresh nuts and almonds, and gingery spice.

A powerful linear acidity drives long into a pithy grapefruit rind finish. Citrus flavours appear on the palate, together with a touch of oak spice and some complexing sulphides. Length, balance and powerful acidity suggest the wine will gain high amounts of interest with time in the cellar.

13.5% alc.