



Kooyong Faultline 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 0.5 ha of 23-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 fruit was gently whole-bunch pressed directly into French oak barriques (16% 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 was racked only once, directly prior to bottling. The wine was bottled without fining and with minimal filtration.

Complex and engaging, 2019 Faultline delivers an assortment of enticing aromas – cashew, nougat, a whiff of gun smoke, fleshy orange stonefruits, juicy white pear and lemon zest.

The palate opens with a fleshy and persistent weight that is balanced by a fine line of acid that tightens towards a long, resounding saline conclusion. Flavours of peach and nectarine dominate, underpinned by bright citrus zest.

While the wine can be enjoyed now, it will benefit from time in the cellar to reach its full potential.

13.0% alc.