



Kooyong Estate Chardonnay 2020

Tasting Notes

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. 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.

Tasted December 2021

Kooyong Estate Chardonnay comprises fruit from our Faultline and Farrago blocks. It offers an overall expression of the Kooyong vineyard, with parcels of fruit from various soils and mesoclimates blended together to create the Estate label. Year after year the same parcels are consistently chosen, giving this wine an underlying likeness across vintages. 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. The wine was bottled without fining and with minimal filtration.

The nuanced and poised nose features a combination of fresh citrus and white pear aromas, together with struck flint, nougat and a complexing note of fresh hay. The palate is balanced and concentrated, displaying bright lemon and mandarin flavours. The fine line of acidity provides vibrancy and freshness through the palate, finishing long and intense, with a talc-like grip.

13.0% alc.