



## Kooyong Farrago Chardonnay 2020

### 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 2020

A cold wet Winter, with approximately 195 mm of rain falling over June, July and August, set up the vineyards well. A mild and early Spring followed. Conditions cooled somewhat in the lead up to flowering in early-mid November and continued throughout flowering, delaying fruit set. A milder than usual Summer slowed the phenology of the vines. Veraison in many of our parcels was in early February, approximately two to three weeks behind the five-year average. The region received several large rainfalls during late Summer, 200 mm in total, more than double that of the same period the previous year. These rainfalls were managed effectively, and the vineyard remained disease-free.

Harvest commenced 11 March compared to 25 February the previous year. Weather during harvest was ideal, with cool overnight temperatures leading to very mild daytime temperatures. Our viticultural team worked steadily through the calm yet constant harvest.

## Tasting Notes

Yields were significantly lower than average due to the extended cool flowering period. Despite low yields, the quality of the fruit was excellent. The resulting wines are energetic, pure and are characterised by beautiful natural acidity.

### Tasted August 2022

This single-block wine was sourced from just 0.7 ha of 22-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 block. This siliceous influence infuses the resulting wines with linearity and minerality. The fruit was gently whole-bunch pressed directly into French oak barriques (20% of which were new), and fermentation commenced 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.

The 2020 Farrago Chardonnay displays a fascinating combination of aromas; mandarin zest, fleshy stone fruits and almond meal, together with subtle notes of flint and a warming oak-derived spice. The palate has great concentration with intense pithy grapefruit acidity. It shows a typical power and focus with distinct candied citrus and fresh stone fruit flavours together with a moreish texture. Looking youthful at this stage, this wine will significantly benefit from time in the cellar.

13.5% alc.