



## Kooyong Faultline 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 0.5 ha of 24-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 (20% 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 raked only once, directly prior to bottling. The wine was bottled without fining and with minimal filtration.

In typical Faultline fashion, the nose delivers a complex bouquet of nougat, white nectarine, lemon rind, spices and wet stones. The palate starts with a soft texture and juicy white pear flavour that quickly builds in power and length. The wine finishes long and intense, with a mouth-watering mineral-accented finish and citrus acidity. While the wine can be enjoyed now, it will benefit from time in the cellar to reach its full potential.

13.0% alc.