

KOORYONG



Clonale by Kooyong 2020 – Tasting Notes

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.

Vineyard

The 2020 Kooyong Clonale is a blend of Chardonnay from our Tuerong and Balnarring vineyards.

Winemaking

The fruit was gently whole-bunch pressed directly into French oak barriques (10% of which were new) and fermentation commenced spontaneously with ambient yeasts. Following fermentation, the wine was aged on lees (without battonage) for ten months. The wine was bottled without fining and with minimal filtration.

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. 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.

Tasting Note – July 2021

The 2020 Clonale opens with aromatic purity, showing lime, nectarine and green plum aromas, intertwined with hints of nougat and rolled oats. The wine moves across the palate effortlessly, with soft orchard fruit flavours on the mid-palate. This is backed by a delicate lemon and grapefruit acidity that pulls the palate long and taut, with subtle oak support.

12.5% alc.