

KOORYONG



Clonale by Kooyong 2021

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 2021 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 (9% of which were new), where fermentation commenced spontaneously with ambient yeasts. Following fermentation, the wine was aged on lees (without battonage) for nine months. The wine was bottled without fining and with minimal filtration.

Vintage

Although 2020 Winter was mild, it provided excellent rainfall, with approximately 225mm falling evenly throughout June, July and August. Budburst commenced in the second week of September, a typical start to a season on the Mornington Peninsula.

Tasting Notes

Spring presented typical conditions with fluctuating temperatures and rainfall. Temperatures stabilised before flowering, and the region experienced favourable conditions throughout this critical time of the season. All our vineyards enjoyed good flowering and fruit set.

While early Summer rainfall was below average, conditions shifted to wet and humid during January. The viticultural team worked diligently to ensure our vineyards remained disease-free. Veraison commenced mid-January, earlier than the last couple of seasons. Our vineyards were replenished with good natural rainfall during this time, thus satisfying the increased water demand of grapevines.

The sunny but relatively cool weather throughout February meant ripening was slow and steady. Harvest commenced in early March and continued into early April. The weather remained mild throughout, and harvest progressed at an even pace, providing ideal conditions.

Tasting Note – September 2022

The fresh and vibrant nose offers floral and white pear aromas, notes of lemon zest and added complexity from touches of fresh cream and nougat. The palate shows excellent poise, clarity and drive, with a deep core of fruit heading long into a pithy acid finish. Stonefruit and citrus flavours abound on the gently weighted palate. To be enjoyed now and over the next few years.

13.0% alc.