



Clonale by Kooyong 2023 – Reviews

The WineFront, May 2024

[Gary Walsh](#)

Here we go. This is Tim Perrin’s first vintage, and I like the cut of his jib. Riper. Less worked. Melon and stone fruit, lime, some spice and nougat, maybe even some fennel perfume. It’s glossy, but has bright grapefruit acidity, a slight flintiness to texture, plenty of flavour, lemon oil, with some creamy cashew and spice, something just a little bit savoury/umami, and a finish of excellent length. It’s a lovely expression of Chardonnay that drinks so well. It’s the best release of Clonale in many years. I’m touch and go for 94 points.

93 points

Winsor’s Choice, May 2024

[Winsor Dobbin](#)

Vintage after vintage, winemaker after winemaker, this is consistently one of Australia’s best “affordable” chardonnay choices. Tim Perrin is the new winemaker in charge at sibling labels Kooyong and Port Phillip Estate and he’s not missed a beat, slipping into the role with immediate impact. This is a blend of fruit from estate vineyards in Tuerong and Balnarring on the cool Mornington Peninsula. Think whole-bunch pressing; natural ferment and maturation in large format oak, lees aging and minimal intervention. It is a wine with lively varietal character, youthful charm and bright acid on the finish.

The Real Review, June 2024

[Aaron Brasher](#)

Pretty aromas of melon, nectarine, white flowers and grapefruit pith. Mouth-filling, textured and creamy on the palate. All white stone fruit, nutty oak and pithy acidity. There’s a decent drive of phenolic grip and the length is impressive.

93 points

Halliday Wine Companion, August 2024

[Jane Faulkner](#)

Friends for Sunday lunch, a bottle of Clonale to share – a perfect day. Stone fruit and grapefruit, with pith as well, and lots of nutty and spicy aromas. The palate fleshes out to fuller bodied, textural and refreshing acidity to close.

92 points

Jancisrobinson.com, March 2025

[Tamlyn Currin](#)

French oak, 12–13% new, variety of formats. 10 different Chardonnay clones in the vineyard. Ripe acidity, the wine is fresh and has vitality. Rounded but not fat. Apples and pears. Lovely russet-apple texture.

16 points