



Kooyong Farrago Chardonnay 2023

Tasting Notes

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

Spring remained cold and wet, with 389mm of rainfall, making it the wettest Spring in 25 years. These conditions were challenging for our viticultural team. Waterlogged soils prevented access to the vineyards, with critical tractor operations delayed several times. Flowering commenced mid to late November amid continuing cold and wet conditions, which protracted our flowering period over several weeks. These challenging conditions prevailed until late December when we finally welcomed warm and sunny days. Fortunately, all our vineyards remained disease-free. Conditions for most of January and February were ideal. All of our vineyards were healthy, albeit with very low crop loads. The mild conditions throughout late February and early March have made this part of the season almost perfect for slow and steady ripening.

Harvest commenced on 3 March and concluded on 14 April, slightly later than usual. Weather conditions were mild with

temperatures below average and rainfall above average, providing gradual ripening throughout harvest with rain events being the only pressure. Our viticulture team worked steadily to deliver pristine fruit to the winery. Despite the low yields, fruit quality is exceptional.

Tasted April 2025

This single-block wine is sourced from just 0.7 ha of 25-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 vineyard. This siliceous influence helps infuse the resulting wines with linearity and minerality.

The fruit was gently whole-bunch pressed directly into French oak puncheons (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.

Aromas of pink grapefruit and mandarin pith leap from the glass, layered with notes of apple crumble, exotic spice, and delicate white flowers. Flecks of flint and understated oak sit in quiet support, bringing nuance and depth.

The palate is driven by raw citrus power—vivid grapefruit, crisp apple, and juicy white peach form the core. A generous mid-palate unfolds with mealy texture and gentle complexity, while vibrant acidity is seamlessly integrated, lending precision and energy.

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The finish is long, mouthwatering, and beautifully persistent.

While entering its drinking window now this wine can be enjoyed with medium to long term cellaring.

13.5% alc.