



Kooyong Faultline 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 0.5 ha of 27-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 350L barrels (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 racked only once, directly prior to bottling. The wine was bottled without fining and with minimal filtration.

Aromas of grapefruit and lime blossom rise alongside white stone fruit, underpinned by flinty reduction, toasted dough, and a creamy hint of yogurt. Subtle oak frames the profile with gentle allure and support.

The palate is vibrant and finely poised, with citrus fruit gliding along a crisp, linear acid line. Lees-derived texture and a delicate phenolic grip add depth and complexity. Pure, focused, and effortlessly driven, the wine carries through to a finish of remarkable length and clarity.

While this wine is entering its peak drinking window now it can be enjoyed over the long term with careful cellaring. 13.5% alc.