



## Kooyong Estate Chardonnay 2023

### 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

## Tasting Notes

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 February 2023

Kooyong Estate Chardonnay comprises fruit from our Faultline and Farrago blocks. It offers an overall expression of the Kooyong vineyard, with parcels of fruit from various soils and mesoclimates blended together to create the Estate label. Year after year the same parcels are consistently chosen, giving this wine an underlying likeness across vintages. The grapes were gently whole-bunch pressed directly into French oak barriques and 350L barrels (17% of which were new) where fermentation commenced spontaneously with ambient yeasts. Following fermentation the wine was aged on lees (without battonage) for 11 months. It was bottled without fining and with minimal filtration.

Brightly aromatic with lively notes of lime, grapefruit citrus and citrus blossoms, and hints of white stone fruit flesh. Its complexity is enhanced by subtle notes of cashew, nougat, and flint, adding to its overall charm. The palate is fine, long and detailed, intricately woven with flavours of citrus and stone fruit, carried gracefully by a refreshing acid line. There is delightful tension and balance, accompanied by nuanced phenolics and a creamy mid-palate texture derived from careful lees ageing. The wine ends with a crisp and invigorating finish, leaving a lasting impression of freshness and intensity. 13.5% alc.