



Kooyong Estate Chardonnay 2024

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

It was a growing season with challenges and opportunities, and our viticulture team demonstrated agility and adaptability. Above-average rainfall during Winter recharged the soil moisture, which was crucial for healthy vine growth. Budburst commenced in early September. The vines enjoyed stable weather and moderate temperatures throughout Spring. During this period, our primary focus was managing the vine canopy and monitoring for pests and diseases. While our vineyards benefited from above-average rainfall during December and January, extra vigilance was required, and we adapted our vineyard practices, particularly canopy management, to mitigate the risks of diseases that thrive in wet conditions. Each weather event required us to be nimble, adapt our practices, and rely on our experience to ensure the highest possible fruit quality. Entering late Summer, the weather stabilised. Early February enjoyed sunny and mild conditions. Harvest commenced on 20 February, slightly earlier than usual and concluded on 21 March. Warm and dry conditions

condensed the season. Exceptional efforts from our viticulture and winery teams ensured the timely delivery and processing of fruit. While yields were below long-term averages, the conditions proved favourable for pristine and optimally ripe fruit.

Tasted April 2025

Kooyong Estate Chardonnay comprises fruit from our Faultline and Farrago blocks. It offers an overall expression of the variety from 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 hand harvested and then gently whole-bunch pressed directly into a mixture of French oak barriques and puncheons (20% of which were new) where fermentation occurred 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.

Bright and fresh aromatics lead, with fruit notes of grapefruit and lime citrus that verge to white stone fruit flesh, complemented by notes of citrus blossom and lemon curd. Its complexity is enhanced by subtle notes of roasted cashews, creamy nougat, and flecks of flint, adding to its overall charm.

A detailed and fine palate with intricately woven flavours of citrus and stone fruit, carried effortlessly by a bright line of acid. Nuanced phenolics provide tension, while a creamy mid-palate texture derived from careful lees ageing adds complexity and overall balance. The wine ends with a crisp and invigorating

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finish, leaving a lasting impression of freshness and intensity.
While drinking well now this wine will benefit from further
cellaring into the medium term.
13.5% alc.