



Kooyong Faultline Chardonnay 2021

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 2021

Although 2020 Winter was mild, it provided excellent rainfall, with approximately 225mm falling evenly throughout June, July and August. Budburst commenced in the second week of September, a typical start to a season on the Mornington Peninsula.

Spring presented typical conditions with fluctuating temperatures and rainfall. Temperatures stabilised before flowering, and the region experienced favourable conditions throughout this critical time of the season. All our vineyards enjoyed good flowering and fruit set.

While early Summer rainfall was below average, conditions shifted to wet and humid during January. The viticultural team worked diligently to ensure our vineyards remained disease-free. Veraison commenced mid-January, earlier than the last couple of seasons. Our vineyards were replenished with good natural

Tasting Notes

rainfall during this time, thus satisfying the increased water demand of grapevines.

The sunny but relatively cool weather throughout February meant ripening was slow and steady. Harvest commenced in early March and continued into early April. The weather remained mild throughout, and harvest progressed at an even pace, providing ideal conditions.

Tasted November 2022

This single-block wine is sourced from just 0.5 ha of 25-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 barriques (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 raked only once, directly prior to bottling. The wine was bottled without fining and with minimal filtration.

The nose offers a complex mix of aromas – nectarine, white florals, lime and various other citrus notes, complete with engaging spice notes of ginger and lavender. The palate is taut and direct, with powerful citrus and softer edges showing more stonefruit characters. It finishes with a stone-like grip and excellent length. Tense and tight, this wine will reward time in the cellar.

13.0% alc.