KOOYONG

SINGLE
VINEYARD

Kooyong Estate Chardonnay 2025

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

A near-perfect growing season with nature providing ideal conditions for our vineyards. Although the 2024 Winter was mild, it provided excellent rainfall, with 185 mm falling throughout June, July and August. This balance of warmth and moisture created an optimal environment for vine growth and fruit development.

Budburst commenced in the second week of September, and favourable Spring weather conditions contributed to uniform berry growth with deep green canopies to power the ripening. Veraison commenced on 3 January, earlier than the last few seasons. Warm, dry conditions in Summer with very little rain posed challenges from a water perspective. In a first, all three of our vineyards, Tuerong, Balnarring and Red Hill were being picked at the same time. Thanks to the tireless work of both the vineyard and winery teams, we were able to pick and process all parcels of fruit at the ideal time. All varieties exceled with the early season and dry and warm conditions. The winery was full for the first time since 2021, with yields returning to long-term averages.

Tasting Notes

Tasted March 2026

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 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 aromatics lead the way, with notes of grapefruit, white peach, and delicate citrus blossom, complemented by subtle lees notes, nougat, and a touch of toasted oak. Hints of gentle reduction and flinty nuance add intrigue and depth.

The palate is plush and generous, revealing layered citrus and peach flavours framed by bright, precise acidity. Subtle phenolics and a textural mid-palate lend structure and complexity, while a creamy, lees-derived richness enhances the wine's generosity. The finish is long, leaving a lasting impression of freshness, poise, and intensity. This wine is approachable now but will reward careful cellaring over the medium term. 13.0% alc.

263 Red Hill Road
Red Hill South
Mornington Peninsula

PO Box 153
Red Hill South
Victoria 3937 Australia

T +61 3 5989 4444
F +61 3 5989 3017
ABN 64 726 473 361

info@kooyongwines.com.au
www.kooyongwines.com.au