



Clonale by Kooyong 2025

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.

Vineyard

The 2025 Kooyong Clonale is a blend of Chardonnay from our Tuerong and Balnarring vineyards.

Winemaking

The fruit was handpicked and gently whole-bunch pressed directly into a mixture of French oak barriques and puncheons (of which 14% were new), where fermentation commenced spontaneously with ambient yeasts. Following fermentation, the wine was aged in contact with its lees right up until it was bottled without fining and only a single filtration.

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.

Tasting Notes

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 excelled 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 Note - March 2026

The bouquet opens with bright citrus aromatics of lime and grapefruit, layered with white peach and a subtle touch of reduction. Notes of grilled nuts, toast, and nougat add depth and gentle complexity.

The palate is generous and expressive, delivering concentrated citrus and stone fruit flavours with impressive intensity. A chalky, talc-like phenolic texture provides structure and shape, framing the wine's generosity without overwhelming it. Subtle oak influence supports the fruit, while vibrant acidity brings precision and balance, carrying the wine to a long, flavourful finish.

13.0% alc.