



Kooyong Faultline Chardonnay 2024 – Reviews

JancisRobinson.com, May 2024

Tamlyn Currin

From a 0.6-ha parcel in the Faultline vineyard (on a fault line), planted in 1996, north-facing, on deep clay soils, 100–120 m. Spontaneous fermentation. Roughly 25% new oak. So intense and concentrated! So rich and tropical it almost tastes sweet. Golden and glistening. Mango, cinnamon, honey and apricot. Such a luscious overspill of fruit and succulence that I think this wine has identity issues – deep down, it thinks it’s a dessert wine! But the structure, line and exquisite detail, like Van Gogh’s pencil and reed-pen drawings of Montmajour, has an almost feverishly monastic discipline. The tension between the two extremes is thrilling.

17.5/20 points

Wine Pilot, July 2026

Jeni Port

A contrasting style to its Farrago sibling, Faultline brings a little more weight and depth to its Chardonnay fruit. You sense more presence in the glass. Raises the role of lemon citrus, grapefruit, quince and Asian pear on the aroma compared to more subtle stone fruits, with background almond biscuit and earth savouriness. Delivers subtle elegance and precision with a firm citrus fruit intensity running deep. There is the promise of so much more still being held in reserve with this wine, including age-worthiness.

96 points

The WineFront, June 2026

Campbell Mattinson

From a style, length and complexity viewpoint, this wine is outstanding. It throws just enough flint notes, has a brine-and-mineral sensibility, carries white peach, grapefruit pulp and nectarine flavours, and soars long through the finish. Sparks of nougat, cooked apple, toast and lemonade fire persuasively as it rattles into the distance.

95 points