



Kooyong Farrago 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

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 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.

Tasted November 2025

This single-block wine is sourced from just 0.7 ha of 26-year-old gently sloping Chardonnay vines within the 2.76 ha Farrago block. The mottled appearance of the clay soil in the Farrago block is caused by a high percentage of ironstone pebbles, much like the Ferrous vineyard. This siliceous influence helps infuse the resulting wines with linearity and minerality.

The fruit was gently whole-bunch pressed directly into French oak puncheons (20% of which were new), and fermentation commenced spontaneously with ambient yeasts. Following fermentation, the wine was aged on lees (without battonage) for 11 months and the wine was racked only once, directly prior to bottling. The wine was bottled without fining and with minimal filtration.

Aromas of pink grapefruit and mandarin pith rise from the glass, layered with notes of buttered pastry, fresh dough, exotic spice and delicate white flowers. Flecks of flint, sea spray and subtle oak add nuance and complexity, lending further intrigue to the bouquet.

The palate is vibrant and expressive, driven by concentrated citrus fruit and layers of crisp apple and white peach. A generous mid-palate unfolds with mealy texture and finely integrated phenolics, bringing both depth and structure. Bright acidity is seamlessly woven through the wine, providing energy, precision and a strong sense of line. The finish is long, saline and

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persistent, carrying impressive flavour intensity and mineral detail.

While entering its drinking window now this wine can be enjoyed with medium to long term cellaring.

13.5% alc.