



Kooyong Faultline 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 0.5 ha of 28-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 350L barrels (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 racked only once, directly prior to bottling. The wine was bottled without fining and with minimal intervention.

Lifted aromas of grapefruit pith, lime blossom and white peach unfold over layers of flint, almond meal and freshly baked dough. Subtle oak sits quietly in the background, lending shape and complexity without obscuring the wine's purity.

The palate is taut, precise and finely detailed. Citrus and white stone fruit flavours flow along a bright, chalky acid line, carrying impressive energy and drive. Lees maturation contributes texture and breadth, while a fine phenolic grip and saline mineral thread bring depth and structure. Focused and persistent, the wine finishes long, savoury and remarkably clear. Approachable now, this wine will continue to gain complexity and nuance with careful cellaring over the next decade and beyond. 13.0% alc