

KOORYONG



Clonale by Kooyong 2023

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 2023 Kooyong Clonale is a blend of Chardonnay from our Tuerong and Balnarring vineyards.

Winemaking

The fruit was 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 on lees for nine months. The wine was bottled without fining and with minimal filtration.

Vintage

Spring remained cold and wet, with 389mm of rainfall, making it the wettest Spring in 25 years. These conditions were challenging for our viticultural team. Waterlogged soils prevented access to the vineyards, with critical tractor operations delayed several times. Flowering commenced mid to late November amid continuing cold and wet conditions, which protracted our

Tasting Notes

flowering period over several weeks. These challenging conditions prevailed until late December when we finally welcomed warm and sunny days. Fortunately, all our vineyards remained disease-free. Conditions for most of January and February were ideal. All of our vineyards were healthy, albeit with very low crop loads. The mild conditions throughout late February and early March have made this part of the season almost perfect for slow and steady ripening.

Harvest commenced on 3 March and concluded on 14 April, slightly later than usual. Weather conditions were mild with temperatures below average and rainfall above average, providing gradual ripening throughout harvest with rain events being the only pressure. Our viticulture team worked steadily to deliver pristine fruit to the winery. Despite the low yields, fruit quality is exceptional.

Tasting Note – February 2024

A complex bouquet with grapefruit citrus, green pear and white nectarine skin fruit aromatics. These lead to notes of almond meal, nougat, and fresh cream which add layers and complexity. Flecks of gun flint and subtle oak spice hover in the background.

Engaging and detailed on the palate with grapefruit and lime citrus flavours that merge to white stone fruit flesh. Textural elements from time on lees and a positive line of phenolics add depth and detail to the wine. A fine and bright line of acidity provides structure and balance, driving the wine to a refreshing finish.

13.5% alc.