



## Kooyong Farrago Chardonnay 2022

### 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

The cold and windy 2021 Winter saw approximately 185 mm of rainfall throughout June, July, and August, slightly below average. Windy conditions continued throughout Spring, with approximately 310 mm of rainfall throughout the period, well above average. This rainfall ensured soils were fully replenished leading into Summer.

Cold soils and windy conditions affected flowering in early November, with many of the earlier ripening vineyards in the region experiencing a poor fruit set, thus dramatically reducing yields. The later flowering vineyards benefited from more favourable weather conditions in late November.

Summer conditions were ideal, with mild to warm days broken sporadically by favourable rainfall, almost 75 mm in January, ensuring vines had adequate water leading to and through veraison, mid to late January. Ideal conditions throughout February meant ripening was slow and steady. Harvest

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## Tasting Notes

commenced in early March. The weather remained mild throughout, and harvest progressed at an even pace. While yields were significantly lower than average, fruit quality was excellent with intense flavour concentration and refined acidity.

Tasted November 2023

This single-block wine is sourced from just 0.7 ha of 24-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 a mixture of French oak barriques and 350L (17% 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 the wine was racked only once, directly prior to bottling. The wine was bottled without fining and with minimal filtration.

The 2022 Farrago is intensely aromatic and complex with fruit notes of grapefruit skin and citrus blossom that merge to white stone fruit flesh. Flecks of gun flint, biscuit dough and yogurt cream intermingle while background oak spice frames the picture. The palate is flavoursome, detailed, and expansive, with grapefruit citrus along with blood orange pith driving along a mineral edged acid line. Subtle phenolics provide positive structure while a creamy mid palate sweetness adds texture. The finish is pure, long and salivating. The wine while looking excellent now will benefit from time in the cellar. 13.5% alc

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