



Kooyong Faultline 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 0.5 ha of 26-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 barriques (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 filtration.

The 2022 Faultline displays fine and pure aromatics of lime citrus, pink grapefruit skin and white florals. These lead to notes of almond meal, flinty reduction and exotic spices. The palate is focused and long with a powerful core of citrus fruit, grapefruit leads the way, followed by lemon pith and lime juice. The mid palate shows a subtle grainy leesy texture and a mascarpone cream sweetness. A linear chiselled line of acidity drives the wine from start to end, leaving a succulent powdery finish. This wine will age tremendously well and will reward with extra layers of complexity with time in the cellar.

13.0% alc.

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