



## Clonale by Kooyong 2024

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 2024 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 12% 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

It was a growing season with challenges and opportunities, and our viticulture team demonstrated agility and adaptability. Above-average rainfall during Winter recharged the soil moisture, which was crucial for healthy vine growth. Budburst commenced in early September. The vines enjoyed stable weather and moderate temperatures throughout Spring. During

## Tasting Notes

this period, our primary focus was managing the vine canopy and monitoring for pests and diseases. While our vineyards benefited from above-average rainfall during December and January, extra vigilance was required, and we adapted our vineyard practices, particularly canopy management, to mitigate the risks of diseases that thrive in wet conditions. Each weather event required us to be nimble, adapt our practices, and rely on our experience to ensure the highest possible fruit quality.

Entering late Summer, the weather stabilised. Early February enjoyed sunny and mild conditions. Harvest commenced on 20 February, slightly earlier than usual and concluded on 21 March. Warm and dry conditions condensed the season. Exceptional efforts from our viticulture and winery teams ensured the timely delivery and processing of fruit. While yields were below long-term averages, the conditions proved favourable for pristine and optimally ripe fruit.

### Tasting Note – January 2025

The bouquet opens with aromas of grapefruit, fresh pear, and white nectarine skin. These fresh fruit notes are complemented by almond meal, nougat, and a hint of fresh cream, bringing added depth. Subtle accents of gunflint and delicate oak spice linger in the background. The palate is vibrant and textured, featuring a blend of grapefruit and lime citrus flavours that transition into juicy white stone fruits. Lees contact contributes a creamy texture while nuanced phenolic grip enhances complexity. A bright, focused acidity provides structure and balance, leading to a crisp and refreshing finish. 13.0% alc.