



Kooyong Farrago Chardonnay 2024 – Reviews

JancisRobinson.com, May 2026

Tamlyn Currin

Farrago comes from a 0.7-ha parcel within a 2.8-ha, north-facing block on clay soils with a high percentage of ironstone pebbles. Spontaneous fermentation in mostly used oak barrels of different sizes and aged on lees for just under a year. The scent of jacaranda blossom after a storm, of marmalade from bitter oranges simmering on the stove. Mineral-riven fruit creating a sense of stern structure spliced into horizontals and verticals with subterranean depth. Whereas Faultline, in 2024 at least, seems to have its face to the sun, Farrago looks to the stones. But I can taste, too, the creaminess of oatmeal and toasted hemp hearts. And white peaches. It might be chiselled, but it’s far from a hard-hearted wine.

17.5/20 points

The WineFront, June 2026

Campbell Mattinson

This wine is juicy and substantial and delicious to drink. It tastes of stone fruit, cedarwood, woodsmoke and tonic water, with a creamy vanilla aspect hovering throughout, the hover particularly apparent on the nose. Everything here is done satisfyingly and well. There’s a steely almost makrut-lime leaf character through the aftertaste, pleasingly. Lovely wine. Gold medal standard.

94 points

Wine Pilot, July 2026

Jeni Port

Maybe it’s the high percentage of ironstone in the soil of the Farrago block, but there is something quite mineral, effortlessly bright and sunny about this wine. Brings attractive Peninsula Chardonnay qualities to bear – ripe stone fruits, citrus, lime, spring flowers and white florals to the aroma intertwined with baked bread, biscuit scents, almond meal and nutty hazelnut. That lovely nuttiness continues on the palate leading into layers of white peach, nectarine intensity with a lively citrus freshness and some deeper leesy, bready notes with biscotti. Beautifully composed, compact and assured and so fresh and summery with a lively acidity in constant play.

95 points