



Kooyong Farrago Chardonnay 2024

Tasting Notes

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

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 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.

Tasted May 2026

This single-block wine is sourced from just 0.7 ha of 26-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 French oak puncheons (20% of which were new), and fermentation commenced spontaneously with ambient yeasts. Following fermentation, the wine was aged on lees (without battonage) for 11 months and racked only once, directly prior to bottling. The wine was bottled without fining and with minimal filtration.

Aromas of pink grapefruit and mandarin pith rise from the glass, layered with notes of buttered pastry, fresh dough, exotic spice and delicate white flowers. Flecks of flint, sea spray and subtle oak add nuance and complexity, lending further intrigue.

The palate is vibrant and expressive, driven by concentrated citrus fruit and layers of crisp apple and white peach. A generous mid-palate unfolds with mealy texture and finely integrated phenolics, bringing both depth and structure. Bright acidity is

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seamlessly woven through the wine, providing energy, precision and a strong line. The finish is long, saline and persistent, carrying impressive flavour intensity and mineral detail.

While entering its drinking window now, this wine can be enjoyed with medium- to long-term cellaring.

13.5% alc.