



Kooyong Faultline 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 0.5 ha of 28-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 350-litre French oak barrels (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.

Lifted aromas of grapefruit pith, lime blossom and white peach unfold over layers of flint, almond meal and freshly baked dough. Subtle oak sits quietly in the background, lending shape and complexity without obscuring the wine's purity.

The palate is taut, precise and finely detailed. Citrus and white stone fruit flavours flow along a bright, chalky acid line, carrying impressive energy and drive. Lees maturation contributes texture and breadth, while a fine phenolic grip and saline mineral thread bring depth and structure. Focused and persistent, the wine

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finishes long, savoury and remarkably clear. Approachable now, this wine will continue to gain complexity and nuance with careful cellaring over the next decade and beyond.

13% alc.