

KOORYONG

2008 CLONALE BY KOORYONG

VINEYARD	Kooyong is located on the Mornington Peninsula at Tuerong and focuses on producing Pinot Noir and Chardonnay wine; which are both suited to the Peninsula's cool maritime climate.
VINTAGE	The 2008 vintage was characterised by an early start and above average yields. A hot week experienced in March had a pronounced effect on the fruit yet to be picked. Fortunately, the vast majority of our fruit had already been harvested. The unseasonably cool February greatly enhanced the aromatic qualities of wines harvested prior to the heat, making these some of the most expressive and individualistic wines made yet.
VITICULTURE	Estate grown fruit is now supplemented by specially selected purchased parcels of fruit. The trellis type is Vertical Shoot Position (VSP).
WINEMAKING	Whole bunch pressed and barrel fermented naturally without inoculation. Matured for 10 months in French oak (15% new)
ALCOHOL	13.0% vol
COLOR	Vibrant pale straw colour with a tinge of green
BOUQUET	Subtle aromas of grapefruit, white peach, and orange blossom.
PALATE	Grapefruit mingling with lemon barley, brioche, and honeydew melon flavours. The palate mixes a thickness of texture with crisp acidity.
CELLARING	With careful cellaring, this wine has good potential for ageing.

