

KOORYONG

2006 CHARDONNAY

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. Kooyong is a 'domain' in the true sense of the word and the wines are made from 100% estate grown fruit at its own on-site winery.
VINTAGE	The earliest season on record saw harvesting begin in late February. Overall it was a good vintage resulting in aromatic and well structured wines.
VITICULTURE	Site 100% estate grown Vine Age 11 years at time of harvest - mix of ten clones Trellis Vertical Shoot Position (VSP)
WINEMAKING	Whole bunch pressed and barrel fermented naturally without inoculation. Matured for 12 months in French oak (30% new)
ALCOHOL	13.0% vol
COLOR	Vibrant straw color
BOUQUET	Grapefruit and citrus aromas supported by mineral and savoury matchstick characters.
PALATE	The palate is linear with grapefruit and citrus flavours as well as stony, mineral characters and a nutty almond finish.
CELLARING	With careful cellaring, this wine has good potential for ageing.

