

KOORYONG

2007 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 2007 vintage was one of the earliest on record. The vintage was similar to 2006, but with lower yields. Overall it was a good vintage, resulting in well structured wines.
VITICULTURE	Site 100% estate grown Vine Age 12 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	Pale straw with hints of gold
BOUQUET	There is creamy, nutty complexity on the nose.
PALATE	The palate shows real class, balance and intensity. Quite open and expressive, there is an opulence that reflects the warm year, but the balance is terrific. White peach, floral, orange peel, hazelnuts, cashews, and some mouth-coating richness. The intensity builds through the palate, which is reined in on the finish by the tight acid structure.
CELLARING	With careful cellaring, this wine has good potential for ageing.

