

KOORYONG

2007 FARRAGO 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 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 colour
BOUQUET	Tight and bright, with crisp lemon and grapefruit notes on the nose.
PALATE	On the palate there is a very attractive tension to the wine, with a seam of crisp acid, and a range of restrained fruit and mineral flavours. River pebbles, cumquat, bay leaves, white peach, green apples, and honeydew melon are a few that come to mind, and there is just a touch of creaminess to the mid-palate that offsets the tautness. A very strong and pure expression of Farrago.
CELLARING	With careful cellaring, this wine has very good potential for ageing.

