

# KOORYONG

## 2008 FARRAGO CHARDONNAY

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<b>VINEYARD</b>	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.
<b>VINTAGE</b>	The 2008 vintage was characterised by an early start. 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.
<b>VITICULTURE</b>	Site                    100% estate grown Vine Age            13 years at time of harvest Trellis                Vertical Shoot Position (VSP)
<b>WINEMAKING</b>	Whole bunch pressed and barrel fermented naturally without inoculation. Matured for 12 months in French oak (30% new)
<b>ALCOHOL</b>	12.5 % vol
<b>COLOR</b>	Pale straw colour
<b>TASTING NOTE</b>	Cream and nectarines and citrus on the nose. Good purity. Open and expansive by Farrago standards initially, and then a wave of minerality and concentrated lemon peel notes comes through on the finish. Clean and long, with an array of pure cool fruit flavours, and a firm but textured mouthfeel.
<b>CELLARING</b>	With careful cellaring, this wine has very good potential for ageing.

