

# KOORYONG

## 2007 FAULTLINE 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 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.
<b>VITICULTURE</b>	Site 100% estate grown Vine Age 12 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>	13.0% vol
<b>COLOR</b>	Pale straw colour
<b>BOUQUET</b>	Lemon rind and marzipan notes.
<b>PALATE</b>	The fruit is restrained, and there is considerable strength and some thickness to the texture on the palate. Not at all fat, but rich - this richness is combined with a Riesling-like strictness. The wine flows across the palate with evenness and depth. Flavours of straw, almond, fennel, jelly crystals, and lime juice, with length and intensity that it is a hallmark of Faultline.
<b>CELLARING</b>	With careful cellaring, this wine has very good potential for ageing.

