

# KOORYONG

## 2008 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 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>	Bright lemon colour
<b>TASTING NOTE</b>	Initially restrained on the nose. Cumquat and orange blossom come through. The texture on the palate is quite rich and soft, with good concentration of pear, white peach, and a touch of lemon butter. Oak is imperceptible. There are also delicate floral notes which carry through to the finish, along with minerality reminiscent of river pebbles.
<b>CELLARING</b>	With careful cellaring, this wine has very good potential for ageing.

