

KOORYONG

2008 MASSALE BY KOORYONG

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.
VINTAGE	The 2008 vintage was characterised by an early start and above average yields. A hot week experienced in March had a pronounced effect on the fruit yet to be picked. Fortunately, the vast majority of our fruit had already been harvested. 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.
VITICULTURE	Estate grown fruit is now supplemented by specially selected purchased parcels of fruit. The trellis type is Vertical Shoot Position (VSP).
WINEMAKING	100% destemmed and fermented in open vats without inoculation. Matured for 12 months in French oak (15% new)
ALCOHOL	13.0% Alcohol
COLOR	Vibrant Ruby Red
BOUQUET	Opulent with juicy cherry and raspberry perfumed notes and a supporting minerality
PALATE	A finely structured palate supported by persistent acidity and tannin. This wine shows richness and depth supported by juicy fruits including raspberry and cherry. It has a good linear palate and is supported with subtle oak. An elegant wine which is both approachable when young, and showing potential for further improvement with age.
CELLARING	With careful cellaring, this wine has good potential for ageing.

