

KOORYONG

2006 CLONALE 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 earliest season on record saw harvesting begin in late February. Overall it was a good vintage, resulting in aromatic and well structured wines.
VITICULTURE	Estate grown fruit is now supplemented by specially selected purchased parcels of fruit. The trellis type is Vertical Shoot Position (VSP).
WINEMAKING	Whole bunch pressed and barrel fermented naturally without inoculation. Matured for 10 months in French oak (15% new)
ALCOHOL	13.0% vol
COLOR	Vibrant pale straw colour with a tinge of green
BOUQUET	Minerally nose dominated by stone fruit including nectarine and peach, supported by floral overtones and some nuttiness.
PALATE	Stone fruit flavours, with good texture and richness, some mealiness supported by a tingling acidity.
CELLARING	With careful cellaring, this wine has good potential for ageing.

