

## A happy man at Kooyong

25 Oct 2010 by Julia Harding MW & Richard Hemming

**Julia Harding writes:** I recently had the great pleasure of meeting a happy man. Sandro Mosele had every reason to be tired at the end of a busy week promoting his Kooyong wines in the UK, including a Wine Society Australian dinner in Leeds, praised in [this thread](#) in our Members' forum, but he was on great form when I met him for dinner in London with Anita his wife and Daniel his 16-year-old son. Earlier in the day he had held a lunchtime tasting which Richard Hemming attended, whose notes are included below, suffixed (RH).

Mosele seemed very happy to be travelling with his family (they were off to Greenwich or Cambridge the next day before their evening flight - still under discussion) and very happy about the new Port Phillip winery back home in the Mornington Peninsula, Victoria.

Mosele has been winemaker at Kooyong since 1996 and he became winemaker at Port Phillip after Giorgio Gjergja, owner of the latter, bought the former in 2004. Gjergja sounds like the ideal owner if you happen to be the winemaker: Mosele had apparently little trouble persuading him to invest in four 65-hl François Frères oak vats, on that basis they would improve the quality of the Kooyong single-vineyard Pinot Noir wines. He said, 'I do believe that the thermal properties are better and the resulting wines do have better harmony and structure.' They were used for the first time for the 2009 vintage so I'm looking forward to seeing if Mosele is right.

The wines, mainly Pinot and Chardonnay, are already very good, full of flavour but still elegant and moderate in alcohol, typically 12.5% for the Chardonnays and 13% for the Pinot Noirs. I asked Sandro if this was typical for the Mornington Peninsula and, if not, how he achieved these levels. He put it down partly to their choices in the vineyard and partly to the vines themselves: 'Typically, I would say most Mornington wines would be between 13 and 14% with some higher [see, for example, these recent [New World Pinot Noir tasting notes](#)]. There are a few examples that are lower but they would be in the minority. The reason ours are what they are is because we are able to achieve the required flavour maturity at lower sugar levels. This is due to a combination of site characteristics and vine age starting to kick in. It must be noted that we also perceive "ripeness" differently from others as we are looking for more fresh fruit flavours compared with others. Doing so allows us to retain more natural acidity resulting in no additions for the Chardonnays and much reduced levels for those Pinots that we may adjust.'

Mosele is also responsible for making the [Greenstone](#) wines, a joint venture between UK wine importer David Gleave MW of Liberty and Italian consultant Alberto Antonini, which is why I have included the Greenstone Sangiovese note below. (I'm not entirely sure how he manages to fit it all in, but Mosele is also contract winemaker for two other producers in Heathcote - Chalmers and Kennedy - and for Scorpio in Mornington Peninsula. But he says his winemaking limit at the new Port Phillip winery is 500 tons of fruit - half for Kooyong and Port Phillip and the other half for contracted winemaking.)

The 2008s are not yet on the market but should be in the UK some time in February 2010. For more information on Sandro Mosele and his wines, see the [Kooyong](#) and [Port Phillip](#) websites.

### 2009

#### [Kooyong, Beurrot Pinot Gris 2009 Mornington Peninsula](#) 16.5 Drink 2010-2013

Gently spiced and exotic, though not in the sense of floral. Some apricot and peach aromas. Full in the mouth and the fruit tastes sweet even though the wine is bone dry. (Could be to do with the low yields of just 26 hl/ha.) Attractively complete - depth without excess weight so that it finishes cool and fresh. (JH) 13.5%

### 2008

#### [Kooyong, Farrago Chardonnay 2008 Mornington Peninsula](#) 17.5 Drink 2010-2015

Fine, oatmeal nose with the merest hint of orange/lemon. Refined and restrained use of oak. Rich, creamy and surprisingly full in the mouth for its 12.5%. There's a mineral, flinty note which balances the depth of fruit and seems to lengthen the finish. Savoury, mineral aftertaste but still freshness and tang at the end. Beautifully balanced and elegant. (JH) 12.5%

#### [Kooyong, Faultline Chardonnay 2008 Mornington Peninsula](#) 17 Drink 2010-2013

Smells cooler and a little more reductive, less creamy than the Farrago. A very slight herbal note. Leaner and more taut on the palate than the Farrago too. Very restrained but lingers with a fresh citrus aftertaste. Quite delicate. According to winemaker Sandro Mosele, Faultline is usually fuller in the mouth than Farrago but this was not the case in 2008. (JH) 12.5%

#### [Kooyong, Clonale Chardonnay 2008 Mornington Peninsula](#) 17 Drink 2010-2014

Crunchy apples, butter, lemon zest and a buttery, custard tone. Dry and savoury on the palate, instant and fabulous mineral character, real class in this glass, finely chiselled. Smashing. (RH) 13%  
£15.95

#### [Kooyong, Massale Pinot Noir 2008 Mornington Peninsula](#) 16.5 Drink 2010-2013

Redcurrants, rhubarb, stewed black cherries, pert acid, dry tannins, dark fruit core with good concentration and a sprinkling of spice over the finish. (RH) 13.5%  
£16.95

#### [Kooyong, Meres Pinot Noir 2008 Mornington Peninsula](#) 17 Drink 2010-2014

(Meres is pronounced like the plural of the English word for lake, as in the last half of the name Windemere.) Lovely sweetness of Pinot red fruit but without that sickly sweetness I find on some New World Pinots. Rich in fruit, scented, with a touch of vanilla on the mid palate. Lightly spiced and delightfully aromatic. Gentle but appropriate tannins to frame the fruit. Finely textured. Cool, fresh, aromatic aftertaste. (JH) 13%

#### [Kooyong, Haven Pinot Noir 2008 Mornington Peninsula](#) 17 Drink 2010-2015

Less immediate fruit than the Meres. Cool, mineral, tight and fresh with a touch of pepper and sweet cherry. Tannins finer and more linear than Meres and with a more savoury aftertaste. (JH) 13%

#### [Kooyong, Ferrous Pinot Noir 2008 Mornington Peninsula](#) 17.5 Drink 2010-2018

Slightly nutty nose, a hint of beetroot, and sweet fruit, complex and elegant with a mocha note. Then more savoury and firm on the palate. Very fine tannins. Savoury, attractively dry, subtle. Mineral but not tight. They had to do a very heavy selection this year because of the heat. (JH) 13%

### 2007

#### [Kooyong, Estate Chardonnay 2007 Mornington Peninsula](#) 16.5 Drink 2010-2015

Delicate vanilla pod and floral scent, punchy green fruit, dry and taut on the palate, fine acidic thread. (RH) 13%  
£22

#### [Kooyong, Estate Pinot Noir 2007 Mornington Peninsula](#) 17 Drink 2010-2020

Earth, wild meadow, game and hickory smoke. Red fruit and light, sieved tannins. Great violet and floral purity on the finish. Plenty of power, and plenty of ageability. (RH) 13.5%  
£23

#### [Greenstone Sangiovese 2007 Heathcote](#) 16.5 Drink 2010-2012

Deep ruby-garnet. Aromatic sweet cherries on the nose, maybe a touch of blueberry, but not overly sweet with just a hint of tobacco leaf and spice/pepper adding a complementary savouriness. On the palate, compact, quite dry tannins (very Sangiovese) but they are fine-grained and harmonious and there's a fine acidity to keep the sweet fruit in balance. Moreish and juicy but certainly not a lightweight. The longer it was open, the more savoury and less sweet it became, more Italian if you like. (JH) 13.5%

### 2005

#### [Kooyong, Faultline Chardonnay 2005 Mornington Peninsula](#) 16.5 Drink 2007-2012

Quite closed, with a subtle mealy, malty note. Pure fruit on the palate - quite peachy for a Chardonnay, almost in the Viognier aromatic spectrum. (RH) 13.5%  
£29

Kooyong, Farrago Chardonnay 2005 Mornington Peninsula 17 Drink 2007-2013

Tropical fruit, crisp and refreshing with a lengthy mineral finish. Grapefruit and citrus on the finish and a fresh banana and peach tone. (RH) 13.5%  
£29

Kooyong, Haven Pinot Noir 2005 Mornington Peninsula 17 Drink 2008-2018

Blueberry, redcurrant, some tomato stalk (but not underripe), juicy and refreshing, light-bodied, marvellous focus and purity and the slightest mineral smoky hint on the finish.  
(RH) 13.5%  
£32

Kooyong, Ferrous Pinot Noir 2005 Mornington Peninsula 16.5+ Drink 2012-2020

Dry, quite closed and impenetrable yet, with a tight structure too. Good potential in the core fruit, though, and juicy fruit. Slightly awkward, but clearly quality. (RH) 13.5%  
£32