

La KOOKI



2021

Boya means 'stones' in Noongar, the language of the Wadandi People, the traditional owners of this part of the South West, Western Australia. Acknowledging the connection we felt our chardonnay had to this region we approached the Undalup Association Inc., who represent the Wadandi People, to seek approval to use Boya as a description for our wine. They generously agreed for which we are grateful.

Pale lemon with green edges. Sea spray, oysters and delicate white florals with stone fruit on the nose, hints of almond meal. Fine boned acidity greets you on the palate, wet stone, flint, lemon curd and Fuji apples follow. Minerality lingers - a Chardonnay made to age gracefully.

BOYA CHARDONNAY

MARGARET RIVER,
WESTERN AUSTRALIA ■

VINTAGE

The 2021 season for La Kooki Boya Chardonnay resulted in excellent parcels of Margaret River Gingin clone Chardonnay from Penny Lane Vineyard and Grace and White Valley Vineyard. Building on our experience from the previous year we wholeheartedly embraced using boya (stones) for our unique rock and roll technique creating an intriguing wine of layered complexity, minerality and finesse that truly reflects its sense of place in more ways than one!

WINEMAKING

Gingin clone chardonnay was hand-picked, whole bunch pressed to French oak barrique barrels (20% new) and wild fermented on full solids. To prevent malolactic fermentation SO₂ was added post-ferment. We used our collection of granite stones to top the barrels, and then regularly rolled the barrels, using the stones' motion to stir the lees through the wine (as well as the more traditional method of topping with wine and batonage) over a nine-month maturation period to build texture and complexity. The wine was bottled on 13 December 2021.

Vintage: 2021
Winemakers: Eloise Jarvis and Glenn Goodall
Variety: 100% Chardonnay
GI: 100% Margaret River from Penny Lane Vineyard and Grace & White Valley Vineyard
Bottled: 13th December 2021
Alc %/Vol: 12.5%
Titratable Acidity: 9.0 g/L
pH: 3.00
Residual Sugar: <2 g/L
Oak: French Barriques (20% new)
Fermentation: 100% natural
Note: Vegan friendly

REVIEWS

If you missed last year's Boya Chardonnay, this concept will be new to you. Boya means 'stones' in the local Wadandi language. Gingin fruit is fermented wild in barrel with full solids, along with smooth stones collected from the local coast. The barrels are then periodically rolled, agitating the stones within, stirring the lees and creating layers of textural complexity. It's pretty astounding, and the resulting wine picks up the shale and mineral characters of the rocks (suggestive, yes). While the wine is (like the 2020) stingingly acidic, it is set against a backdrop of crushed quartz, white peach, brine, green apple skins and pulverised almonds, bringing the picture into focus and balance. It is very smart and very fine. The length of flavour the key.

[Erin Larkin - Halliday Wine Companion](#)