

La KOOY



2025



Fresh gala apples, pears and jungle juice with delicate wafts of sea spray and oyster shell. Subtle flinty, barrel fermentation characters add complexity. A wonderful array of nashi pear and crunchy tropical fruits, layered with creamy texture, immortality and tangy acidity - mouthwatering.

CHENIN ROCKS

MARGARET RIVER,
WESTERN AUSTRALIA ■

VINTAGE

The 2025 vintage delivered a return to balanced growing conditions across Margaret River and Geographe, producing wines of exceptional vibrancy and concentrated flavour development.

Following average winter rainfall, the season began promisingly with steady budburst in September and even flowering through late October and early November. Consistent, mild conditions supported uniform shoot growth and berry development, with veraison starting over the Christmas period.

The season's challenge came from bird pressure due to inconsistent Marri blossom across both regions. Diligent netting proved essential. Our 2025 whites display remarkable freshness and varietal intensity, whilst the reds have impressive depth of colour, bright fruit expression, and refined tannin structure.

This vintage in a word - exciting!

WINEMAKING

Our first Chenin Blanc sourced from a single vineyard in Yallingup subregion. Fruit was pressed without any crushing, with the high solids juice undergoing wild fermentation in French oak barriques (17% new). After fermentation, the barrels were topped with our granite stones and rolled monthly over six months, stirring up the lees and adding extra surface area, increasing the texture derived from lees contact. We love this 'rock and roll' technique - in fact, it Rocks!

The result was a unique blend . . . 'Chenin Rocks'.

Vintage: 2025
Winemakers: Eloise Jarvis & Glenn Goodall
Variety: 100% Chenin Blanc
Region: 100% Margaret River
Harvest: Machine on 27 February
Alcohol: 13.0%
Titratable acidity: 7.5 g/L
pH: 3.25
Residual Sugar: <2 g/L
Oak: Barrel fermented in French barriques with 17% new
Fermentation: 100% natural
Bottled: 27 August 2024
Production: 130 dozen
Note: Vegan friendly