

La Kooki



2022

Boya means 'stones' in Noongar, the language of the Wadandi People, traditional custodians of the Country where our chardonnay is grown. Feeling a strong connection between this wine and Country, we approached the Undalup Association, which represents the Wadandi people, to ask permission to name our wine Boya. They generously agreed, for which we are grateful.

Pale lemon with green edges. A complex nose of cured lemon, sea spray, oyster shell and flint; subtle white peach and florals linger. The palate is light-medium bodied with quartz-like pristine acidity and notes of grapefruit pith, white peaches and graphite. Textural. Youthful.

BOYA CHARDONNAY

MARGARET RIVER,
WESTERN AUSTRALIA ■

VINTAGE

An exceptional season marked by one of the most spectacular Marri blossoms we've seen. A wet winter set the tone for a slow start, but the sun came out in September and stayed. Summer was warm with lazy days resulting in a magnificent ripening period. Our first grapes came in on 19 February and the last 14 April. La Kooki's careful selection of fruit from excellent grower vineyards has resulted in wines with intense aromatics, vibrant fruit and succulent structure underpinned by natural acid.

Vintage: 2022
Winemakers: Eloise Jarvis and Glenn Goodall
Variety: 100% Chardonnay
Region: 100% Margaret River, Grace & White Valley Vineyard
Harvest: by hand 26 February
Alcohol: 12.5%
Titratable Acidity: 8.7 g/L
pH: 2.94
Residual Sugar: <2 g/L
Oak: French Barriques (25% new)
Fermentation: 100% natural
Bottled: 20th December 2022
Bottle weight: 360 g
Closure: screwcap
Production: 64 dozen
Note: Vegan friendly

REVIEWS

'There's a gossamer thread of texture bolstering the palate' - Jane Faulkner, Halliday, 2026, 95 points
'Lovely texture and layered depth make it a standout' - Ray Jordan Wine, 2026, 95 points
'Complex and giving with mineral tension' - James Suckling, 2024, 94 points

WINEMAKING

Gingin clone chardonnay, sourced from Grace & White Valley Vineyard, was hand-picked, whole bunch pressed to French oak barrique barrels (25% 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 them over a nine-month maturation period. Our unique 'rock and roll' technique uses the stones' motion to stir and gently macerate the lees through the wine; the stones also increase surface area - together these build texture and complexity. The wine was stabilised and then bottled on 20 December 2022.

La Kooki is a certified member of Sustainable Winegrowing Australia. We bottle into lightweight glass to reduce our carbon footprint.

Grown and made on Wadandi Boodja.