

2024 Estate Chardonnay

Our Thoughts

A fusion of poached pear, green apple, subtle notes of rose petal and vanilla, this wine is the combination of premium fruit parcels selected from across our North Merricks and Main Ridge vineyards. The palate is driven by citrus and lemon peel that leads into a deeper range of stone fruit characters, adding depth and layers to enjoy. The underlying mineral drive and bright acidity leaves a mouthwatering finish.

Vintage Comment

After a wet spring, the 2024 season provided ideal ripening conditions across all varieties. Phenological ripeness was uniform and flavours although delayed, were abundant in great concentrations.

Harvest Date :: Yield

Handpicked 12th-25th March 2024 :: 1.0-4.0t/ha

Vineyards :: Clones

Mills (38%), Wallis (22%), Gabrielle (19%), McCutcheon (8%), Spedding (10%) Judd (3%) :: P58, 95, I10V01

Baumé:: pH :: TA

11.8-12.5 :: 3.2-3.30 :: 7.8-9.5g/L

Winemaking

Each parcel of fruit was handpicked, hand sorted and whole bunch pressed separately. The fruit was racked and transferred to a combination of new and older oak barrels to carry out a wild yeast fermentation.

Varied levels of malolactic fermentation took place amongst individual barrels to balance acidity and mouthfeel. After 10 months in barrel, this blend was bottled unfined and filtered.



Aging :: Oak

10 months :: 18% new French oak

RS :: pH :: TA

Dry :: 3.24 :: 6.7g/L

Alcohol

13.0 % (7.7 standard drinks/750ml bottle)

Bottled :: Closure

February 2025 :: screwcap

Food Pairing :: Serving Temperature

Pan fried swordfish with salsa verde, roasted baby potatoes and radicchio salad :: serve at 10-13°C

Best Drinking

2025-2033

