



Chardonnay

2024

Adelaide Hills

The Grape

Chardonnay is the 2nd most planted white grape on the planet, grown in every major wine growing country. Known as a chameleon that can be expressed in many ways depending on the region & winemaker, we believe it expresses its best in cooler areas such as the Adelaide Hills.

Vintage Conditions

The September 23/24 season began with a wet and windy spring, continuing rain into summer that saturated soil moisture levels. A precise approach to our spray program prevented any disease issues. February and March provided perfect conditions, with mild days and nights allowing fruit to ripen beautifully. Vintage started in mid-February, with the majority of blocks harvested in March, marking a return to the new norm.

We saw below-average yields in most varieties and aided by the vigour from a wet spring, the vines achieved ideal maturity. A short heat wave lasting three days at 37 degrees brought the harvest to a peak with our last grapes being picked in the third week of March. Overall, the season has provided white wines with good acidity and flavour, and an elegance in the reds.

Colour & Aroma

Straw yellow, aromas of stonefruit – white peach, nectarine, hints of fleshy apple and oak.

Palate

Crisp acidity, white peach and stonefruit. Creamy texture, lashings of oak give great weight and length.

Pairing

Roasted Duck with a radicchio, witlof and nashi pear salad.

Technical Notes

Varietal Composition	Region (GI)	Alcohol
Chardonnay 100%	McLaren Vale	12.5% Alc./Vol.
Residual Sugar	TA	pH
2.65g/L	7.0g/L	3.29

Winemakers

Kate Petering
Mark Maxwell

Winemaking Notes

Small parcels from our old vine (1928 planted) Grenache were hand harvested, vinified separately with approx. 15% whole bunch. After 6 months maturation in old French oak, a rigorous barrel selection created the final blend.