



Stone fruits - Light toast - Vegan Friendly

CHARDONNAY 2023

Our chardonnay is precisely how modern regality should be: universally appealing, poised yet approachable, with an underlying richness and just a hint of funk... And ready to drink, of course. Stone fruits and a recognisable acid line that's a signature of the Yarra Valley.

VINTAGE

The 2023 growing season presented numerous challenges, as has been the trend in Victoria over the last few years. A wet and cold spring interrupted flowering and resulted in low yields. Thankfully a sunny December allowed the vines to dry up and develop healthy canopies. Overall the season was cooler than average and the low yields led to wines that have weight and concentration.

WINEMAKING

The fruit was pressed without into stainless steel tank before being transferred to a mix of seasoned French oak and stainless steel for fermentation. A third of the blend was fermented and matured in conditioned oak for 9 months.

NOTES

Lemon Meringue, stone fruits, juicy citrus and toasted hazelnut.

SPECS

Alcohol 13% | PH 3.4
Acid 6.3g/L | Sugar dry

PAIRING

Grilled fish or chicken wings at your next Birthday BBQ

90 POINTS - WINE PILOT

"A neatly framed and presented Yarra Valley chardonnay. It's really all about the fruit with just a little light oak influence for balance and complexity. Nectarine dominant stone fruit with a zippy citrusy acidity adding the finishing edge. Clean and great for drinking over the next few years.* - Ray Jordan, Wine Pilot