



AUDREY SERIES CHARDONNAY 2024

Hunter Valley, NSW



WINEMAKERS NOTES

The grapes for this wine were sourced from our historic Audrey Wilkinson vineyard along with local growers. The grapes were harvested in January and immediately whole bunch pressed, cold settled and 40% of the blend racked to French oak barriques and puncheons and the other portion to tank for fermentation. No secondary malolactic fermentation took place in order to retain fruit freshness. The wine was matured for a 8 months with the barrels stirred fortnightly to enhance texture. The wine was racked and lightly fined with skim milk, filtered and bottled.

VINTAGE CONDITIONS

The 2024 vintage began with an early spring that saw budburst commence ahead of schedule, with the vines then enjoying a long warm and sunny ripening period, with average rainfall. These elements, along with smaller yields combined to deliver one of the earliest vintages in living memory. Near perfect ripening conditions allowed for the development of rich flavours whilst maintaining natural acidity

VARIETY

Chardonnay

CELLARING

Enjoy now or cellar for 5+ years

TECHNICAL DATA

Alcohol 12.5%

TA 6.5g/L

pH 3.33

TASTING NOTES

COLOUR

Straw yellow with green hues.

BOUQUET

Aromas of white peach and grapefruit with subtle savoury oak

PALATE

The palate is juicy and balanced with flavours of white peach and pear with fresh acidity. The use of French oak adds layers of texture and complexity.

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