



Audrey Wilkinson

2025 CHARDONNAY

APPEARANCE

Straw yellow with green hues.

AROMA

Aromas of white peach and green apples, with underlying savoury oak.

PALATE

The palate is juicy and balanced with flavours of white peach and green apple and crisp acidity. Subtle use of French oak adds structure and complexity.

VINIFICATION

The grapes for this wine were sourced from our local growers as well as the historic Audrey Wilkinson vineyard. The grapes were harvested in January and immediately whole bunch pressed, cold settled and 30% 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.

TECHNICAL ANALYSIS

pH: 3.23

Acidity: 6.1 g/L

MATURATION

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_NOTES

The 2025 vintage began in the Hunter Valley cool and wet growing season with above average rainfall in Spring. These wet conditions increased disease pressure which was carefully managed with good vineyard practices. The cool conditions continued into late December and early January but the wet weather cleared to sunnier than usual days. Near perfect ripening conditions resulted in wines that have intense flavours, whilst maintaining freshness and natural acidity.

FOOD MATCHING

Enjoy now - 5 years.

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