

# AMELIA PARK

## [ WINES ]

### 2025 AMELIA PARK CHARDONNAY

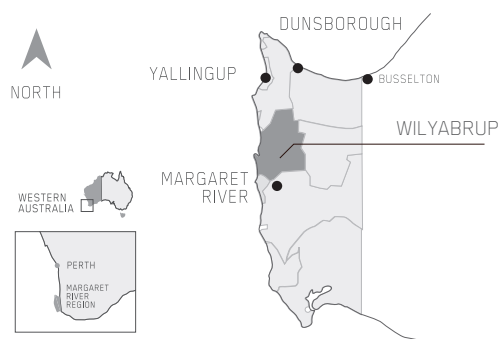


#### *Varieties*

Chardonnay

#### *Region*

Margaret River



#### *Vineyards*

The 2024 Chardonnay is made from our vineyards in Wilyabrup, with the Gin Gin clone.

#### *Season*

The 2025 vintage was exceptional, characterised by a wet winter followed by a warm, dry summer. These conditions allowed for an extended and even ripening period, with low disease pressure, resulting in wines of outstanding quality. The extended, slow ripening period has resulted in beautifully balanced wines, delivering light, fresh whites with excellent natural acidity.

#### *Harvest Date*

February/March 2025

#### *Winemaking*

The fruit parcels were picked and chilled. The grapes were tipped as whole bunches directly into our press and gently pressed off into a tank. Natural settling occurred overnight and the cloudy juice was then sent to French oak barrels twenty-four hours later. Wild fermentation was completed in barrel and allowed to mature on its own lees for nine months, with minimal stirring during this time, to maintain freshness and natural acidity.

#### *Analysis*

Alcohol 13%    TA 7.2g/l    pH 3.36

#### *Bottling Date*

January 2026

#### *Closure*

Screwcap

#### *Cellaring*

5+ years

#### *Contains*

Sulphites and ascorbic acid

#### *Tasting Notes*

This Chardonnay is 100% wild fermented in French oak, stirred on lees for nine months to build texture and complexity. Lifted aromatics of white nectarine, lime and salt bush lead to a vibrant palate with layers of lemon curd and citrus peel. Finishes with wonderful length and refreshing acidity.

*Tradition. Craft. Quality.*

