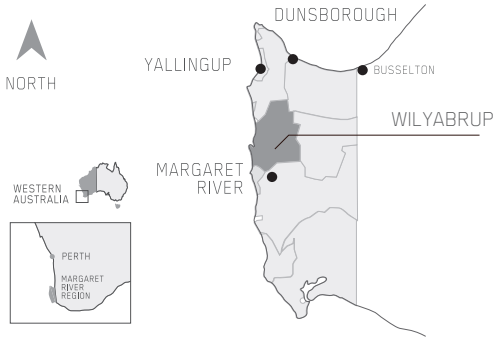
AMELIA PARK
[WINES]

2026
AMELIA PARK
CHARDONNAY

Varieties
Chardonnay

Region
Margaret River





Vineyards
The 2026 Chardonnay is made with fruit from our home vineyard in Wilyabrup. There are three different clones of Chardonnay - Gin Gin, Davis and Dijon.

Season
The outstanding 2026 vintage was shaped by one of the wettest winters in recent time, followed by a warm consistently dry summer. These prime conditions allowed for a long, balance growing season resulting in pristine fruit with great concentration and vibrant natural acidity.

Harvest Date
February 2026

Winemaking
All three parcels were hand-picked on the same day and chilled overnight. The following day 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 a barrel and allowed to mature on its own lees for eight months, with minimal stirring during this time, to maintain freshness and natural acidity.

Analysis
Alcohol 13% TA 7.4g/l pH 3.27

Bottling Date
October 2026

Closure
Screwcap

Cellaring
10+ years

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 peaches & cream with hints of nougat lead to a vibrant palate with layers of lemon curd, orange rind and complex minerality. Finishes with wonderful length and acidity.

Tradition. Craft. Quality.

3857 Caves Road, Wilyabrup, Western Australia, 6280 T. +61 8 9755 6747
E. info@ameliaparkwines.com.au www.ameliaparkwines.com.au