

CLOUDST

TASTING NOTES

2025 CHARDONNAY

A street worth walking down. Quintessentially Australian. It's where we've been, it's where we're going and the story that connects us. Grab a glass and stay a while. Welcome to Cloud St.

VINTAGE	REGION
2025	Victoria

TASTING NOTE

Pale straw in colour, this wine opens with a vibrant bouquet of ripe pear, nectarine, and citrus blossom, subtly supported by hints of oak. The palate delivers layered tropical fruit flavours and a smooth, refreshing finish with elegant length.

THE GROWING SEASON

Cool, dry conditions and consistent sunlight throughout the growing season allowed for a long, even ripening period, optimising both yield and quality. Mild days from veraison to harvest preserved natural acidity and encouraged the development of finely structured, aromatic wines with bright citrus and stone fruit character.

WINEMAKING

Harvested in the cool of the night to retain natural acidity and varietal character, the fruit was then de-stemmed, crushed and pressed. The wine was then fermented at 13-14 degrees in stainless steel tanks to retain acidity and freshness whilst still obtaining varietal aromas. The wine spent a period of time on French oak and lees to gain complexity and texture before bottling. Vegan.

FOOD PAIRING

Serve with seared King George Whiting or any seafood dish.

VEGAN FRIENDLY