



credaro

MARGARET RIVER

1000 CROWNS

CHARDONNAY



COLOUR

Pale straw

NOSE

A bright and powerful aromatic profile with aromas of grapefruit, fresh lemon citrus and white nectarine, with orange blossom and spice adding complexity. Wild fermentation and the use of solids adds secondary notes of wet slate-like minerality and an underlying flintiness. Gentle incorporation of oak in the background creates a beautifully complex wine.

PALATE

A vibrant wine with flavour at its core. The 2024 Chardonnay is defined by richness and poise, underpinned by beautiful natural acidity. White stone fruit flavours carry through to the palate, supported by a mineral citrus acidity as the backbone. Layered and complex, with a lovely, lingering finish.

WINEMAKING

Our finest Chardonnay fruit for this wine comes from our premium Kyella vineyard in Wilyabrup. All fruit was hand-picked and whole-bunch pressed in the cool of the early morning, in small three tonne batches.

Fermentation occurred naturally with wild/indigenous yeasts. No acid or fining agents were added during production. All barrels received SO₂ immediately post-fermentation, and no malolactic fermentation was allowed.

Lees were stirred monthly, and the wine was matured for eight months in French oak. The barrel selection consisted of 225L barriques, with approximately 30% new oak the remainder was made up of one and two-year old barrels.

VINTAGE NOTES

Following a late, cool 2023 season and good winter rainfall, the vines entered 2024 with excellent natural energy reserves. This led to healthy budburst, strong flowering and an average crop across most varieties.

The 2024 season was notably early, characterised by consistently warm weather and no rainfall. Water management was critical to maintain vine health and played a key role in determining optimal harvest timing. Cool nights helped preserve acidity, though the shorter hang time meant grapes spent fewer nights ripening on the vine. The result was exceptionally bright, fresh acidity particularly evident in aromatic white varieties and Chardonnay.

Marri blossom was abundant throughout most of the season, leading to minimal bird pressure.

QUICK NOTES

VINTAGE
2024

WINEMAKERS
Matt Godfrey
Paul Callaghan

GRAPE VARIETY
100% Chardonnay

BOTTLED
December 2024

GROWING AREA
100% Margaret River

ALC %/VOL
12.8 % v/v

STANDARD DRINKS
7.6

CELLAR POTENTIAL
10-15 years

OAK
French barriques, 30% new

MATURATION
9 months