

credaro
MARGARET RIVER



One Family
Two Countries
Three Italians
Four Generations

FIVE TALES

Chardonnay

2025



COLOUR

Bright, pale straw

NOSE

Bright and fruit driven, this Chardonnay shows classic aromas of white stone fruit and melon, with complexing notes of sweet spices, roasted cashew and nougat from the careful use of oak.

PALATE

The palate is delicate and bright, with minerality and a grapefruit-like acidity. A supple and delicate tacy texture accompanies stone fruit flavours that flow through the palate. Overall, a beautifully balanced Chardonnay with generosity and depth of flavour.

WINEMAKING

Our Chardonnay fruit comes from a few different vineyards, including Kyella (Wilyabrup) and Carburnup River sites. The fruit is pressed in the cool of early morning to preserve vibrancy and fruit flavour. Fermentation occurred naturally with wild indigenous yeasts and no fining agents were used during production. All barrels had SO₂ added at varying stages post fermentation and no malolactic fermentation was allowed. Lees were stirred monthly and the wine was matured for nine months in oak. All barrels were French, with a mix of barriques (225L) and larger puncheons (500L), approximately 20% of which were new.

VINTAGE NOTES

After a warm and dry 2024 vintage, winter rainfall arrived in August, replenishing groundwater and restoring vine health. Careful vineyard management supported healthy canopies through spring. Flowering was successful with average yields, although some uneven Chardonnay shoot growth required attention to ensure even ripeness. Cool nights helped maintain natural acidity, producing vibrant white wines.

Dry conditions continued through the 2025 growing season, with minimal disease pressure. A light rain event in mid-March refreshed soils and supported red varieties, though warm conditions led to elevated sugars in some blocks. Bird pressure was high due to limited Marri blossom, requiring increased netting throughout the vintage.

QUICK NOTES

VINTAGE

2025

WINEMAKERS

Matt Godfrey
Paul Callaghan

GRAPE VARIETY

100% Chardonnay

BOTTLED

December 2025

GROWING AREA

100% Margaret River

ALC %/VOL

13.0 % v/v

STANDARD DRINKS

7-7

CELLAR POTENTIAL

3 - 5 years

OAK

Barriques & Puncheons,
20% new

MATURATION

French oak / stainless
steel



It's been over 100 years since our great grandfather set the foundation for our future in Margaret River with his first plantings of Fragola vines in 1922. Cesare Credaro's blueprint of hard work, risk taking, winemaking and family values forms the way we farm and live today.