



IV GENERATIONS
FAMILY ESTATE

credaro

MARGARET RIVER

KINSHIP

CHARDONNAY 2025

COLOUR

Bright, pale straw

NOSE

Expressive and lifted, classic white stone fruit combines with grapefruit pith, orange blossom, beautiful minerality, beeswax and a subtle hint of flinty wet slate. Complex and laden with layers of intriguing aromatics.

PALATE

Refined and mineral-driven, with generous fruit and fresh citrus acidity. Warm days gave richness of white peach, nectarine, and lemon curd, while cool nights preserved vibrancy. A supple talc texture adds balance to this classic Margaret River Chardonnay.

WINEMAKING

Fruit sourced from Credaro Kyella (Wilyabrup), Carburnup, and a premium Treeton grower. Whole bunch/berry pressed in the cool mornings to retain freshness. Wild yeast ferment, no fining no MLF. Matured nine months in French oak (barriques and puncheons, ~25% new) with regular lees stirring.

FOOD PAIRING

WA marron with herb & garlic butter, fresh garden salad and crusty sourdough

VINTAGE NOTES

After a warm, dry 2024 vintage, winter started late but August rains replenished groundwater and revitalised the vines. With careful management, they entered spring with healthy canopies. Flowering was strong across all varieties, though Chardonnay showed uneven shoot growth, requiring extra viticultural care for even ripening. Cool nights and the Gingin clone helped retain excellent acidity and deliver vibrant, flavoursome wines. Bird pressure and the need for netting were constant challenges, as warm conditions and limited water reduced Marri blossom, driving silvereys and other birds into the vineyards.

QUICK NOTES

VINTAGE

2025

WINEMAKERS

Matt Godfrey
Paul Callaghan

GRAPE VARIETY

Chardonnay 100%

BOTTLED

October 2025

GROWING AREA

100% Margaret River

ALC % / VOL

13.0 % v/v

STANDARD DRINKS

7.7

CELLAR POTENTIAL

8-10 years

OAK

French barriques & puncheons,
25% new

MATURATION

9 months