



credaro

MARGARET RIVER

1000 CROWNS

CHARDONNAY



COLOUR

Pale straw

NOSE

A lovely, fresh and lifted aromatic profile of grapefruit, lemon blossom and white nectarine. Wild fermentation and the use of grape solids add complexity, bringing a subtle minerality and underlying flintiness. Gentle integration of quality French oak supports the fruit, helping to create a structured, textured and more complex wine overall.

PALATE

A highly perfumed wine that showcases classic Margaret River citrus, stone fruits, and pear drop at its core. White stone fruit flavours carry through to the palate, supported by a mineral citrus acidity that forms the backbone. The wild ferment with solids has contributed a lovely sulphide-driven phenolic complexity, which supports the fruit core perfectly. The 2025 1000 Crowns Chardonnay is layered and complex, yet retains an underlying purity with a long, lingering finish.

WINEMAKING

Our finest Chardonnay fruit parcels come from our premium Kyella vineyard in Wilyabrup. The fruit is all 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, and malolactic fermentation was not encouraged, as the wine has adequate texture, weight, and natural acidity. The lees were stirred monthly, and the wine was matured for nine months in a mix of new and seasoned French oak. The 2025 Thousand Crowns is a barrel selection from 225L barriques and 500L puncheons, with approximately 30% new oak and the remaining two-thirds comprising one- and two-year-old barrels.

VINTAGE NOTES

After a warm and dry 2024 vintage, we experienced a delayed start to winter. The heavens opened in August, bringing fantastic winter rainfall that replenished groundwater and reinvigorated the vines. Vine health was a key focus following the stress placed on the vines during the hot ripening conditions of the 2024 vintage. A strong nutrient program, adequate water, and careful vineyard management were crucial during spring to establish healthy canopies for the season ahead. Flowering was successful across all varieties, with average yields observed. The 2025 vintage was a classic, long and gentle ripening season, characterised by warm days and cool nights, producing vibrant, flavoursome wines with excellent natural acidity. Bird pressure required significant attention throughout the 2025 harvest due to the lack of Marri blossom during summer. As a result of the drought conditions from the previous summer, Silvereyes and other birds sought alternative food sources and heavily targeted the grapes.

QUICK NOTES

VINTAGE

2025

WINEMAKERS

Cliff Royle
Paul Callaghan

GRAPE VARIETY

100% Chardonnay

BOTTLED

January 2026

GROWING AREA

100% Margaret River

ALC %/VOL

13.2 % v/v

STANDARD DRINKS

7.8

CELLAR POTENTIAL

Up to 10 years

OAK

French barriques, 30% new

MATURATION

9 months