



MOSS WOOD
Wilyabrup
MARGARET RIVER
WESTERN AUSTRALIA

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1969*



RIBBON VALE 2025 CHARDONNAY

VINTAGE NOTES

The 2024/25 growing season at Ribbon Vale progressed steadily and without major disruption, allowing both Chardonnay and Sauvignon Blanc to ripen in a measured and unforced manner. Calendar year rainfall in 2024 totalled 910mm, below the long-term average of 1012mm, but sufficient to establish adequate soil moisture reserves in this dry-grown vineyard.

Spring conditions were ideal. During flowering, Chardonnay received 14.4mm of rainfall and Sauvignon Blanc 9.4mm. While rainfall at this stage of the season can influence crop levels, these modest falls occurred under otherwise favourable conditions and had no negative impact on fruit set. Final yields reflected this, with Chardonnay cropping at 6.37 tonnes per hectare and Elsa at 7.75 tonnes per hectare.

As the season moved into summer, temperatures remained moderate, with no prolonged heat events. The growing season average temperature for Elsa was 20.42°C, effectively identical to the long-term average of 20.43°C, while Chardonnay recorded a slightly cooler-than-average growing season at 20.07°C compared with its long-term average of 20.36°C.

From the beginning of January through to harvest, 22.8mm of rain was recorded. This modest rainfall ensured the vines were not subject to water stress during the latter part of ripening, while remaining low enough to avoid dilution. Ripening progressed evenly, with Elsa completing its cycle in 101 days from flowering to harvest, closely aligned with its long-term average of 100 days. Ribbon Vale Chardonnay recorded 120 days from flowering to harvest, consistent with its long-term average.

Harvest timing differed slightly between the two wines. Elsa was harvested seven days later than its long-term average, reflecting the even pace of ripening, while Ribbon Vale Chardonnay was harvested two days earlier than average, consistent with timely flavour development.

Taken together, the combination of ideal spring conditions, moderate temperatures, controlled yields, balanced rainfall and seasonally typical ripening durations produced wines of clarity, composure and natural balance. The 2025 Ribbon Vale whites reflect these conditions, showing precision, texture and excellent ageing potential.

MEDIAN HARVEST DATE

11/03/2025

HARVEST RIPENESS

13.2° Be

YIELD

6.37t/ha

BOTTLING

12th January, 2026

**RIPENING TIME FROM
FLOWERING TO HARVEST**

120 days

ALCOHOL

14%

1/2

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PRODUCTION NOTES

All fruit was hand-picked and delivered to the winery, where it was hand-sorted and whole-bunch pressed. The juice was clarified and seeded with multiple yeast strains for primary fermentation, which commenced in stainless steel tanks with temperatures controlled to a maximum of 20°C.

At the halfway point of fermentation, the wine was transferred to 228-litre French oak barriques, 32% of which were new, to complete alcoholic fermentation and malolactic fermentation. Maturation continued in oak for approximately nine months before the wine was racked and blended in stainless steel. Fining trials were conducted, however none were found to be beneficial. The wine was fined with bentonite for protein stability, cold stabilised, sterile filtered and bottled on 12 January 2026.

TASTING NOTES

Colour and condition: Clear and bright condition; pale straw with light golden hues.

Nose: Lifted aromas of citrus and white peach, supported by preserved lemon, subtle florals and restrained oak influence.

Palate: Medium to full bodied with fine phenolics and fresh acidity. Flavours of stone fruit and citrus are layered with subtle notes of nougat and fresh pastry. The finish is long, composed and well balanced.

CELLARING

Ribbon Vale Chardonnay is attractive in its youth but clearly structured for extended cellaring. We recommend a minimum of 10 years in bottle, with the potential to develop further complexity over 20 years.

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