



2024 Mountadam

High Eden Estate

Chardonnay

Established in 1972, Mountadam High Eden Estate is one of Australia's oldest cool climate Chardonnay vineyards. Situated on a unique rocky outcrop the estate commands an easterly aspect over Eden Valley. Mountadam Vineyards High Eden series is the selection of the best parcels of fruit from the Estate. All fruit used to craft this wine is grown on the estate.

On release the wine is pale straw in colour. It displays classic Chardonnay characters of peach, nectarine and fresh figs. French oak barrel fermentation and maturation gives the wine secondary aromas of cashew nuts and mixed spices. The palate has a complex mix of peach, citrus, cashew nuts, subtle truffle and spice characters throughout. The mid palate is round and creamy, but a clean citrusy acid backbone provides length and persistence to the wine. The wine is complex with no single character dominating the wine. The flavour of the wine persists long after it has left the mouth. The wine will continue to reward careful cellaring for up to and possibly beyond 2039.

Harvest of the Estate Chardonnay blocks commenced in late February 2024. The fruit is from the original plantings consisting of I10V1, Mendoza and OF clones with vine age between 30-50 years. The fruit was harvested at night and gently pressed using a bag press. The juice was fermented in 30% new French barriques, puncheons and 2,500L casks. The wine was intermittently stirred (battonage) throughout the maturation period. The wines underwent malolactic fermentation prior to racking and being returned to the same barrels. The individual parcels were racked from barrel after 12 months maturation in oak and the final blend carried out.



Alcohol % 13.5

pH/TA : 3.2/6.2

Sugar : 0.6g/L GF