



MOUNTADAM  
VINEYARDS

## 2025 Mountadam

### Eden Valley

### Chardonnay

Mountadam Vineyards Eden Valley range is an expression of the purity of cool climate varieties from Estate plantings.

The 2025 growing season was characterised by warm dry days. The elevation of our vineyards allowed for some relief with cooler nighttime temperatures than other areas in the valley. The heat ensured faster ripening with lower than average yields resulting in great intensity of flavour, maintaining acidity until harvest. The 2025 Eden Valley Chardonnay was harvested from Block 22 on the 11<sup>th</sup> of February and Block 69 on the 19<sup>th</sup> of February. The grapes were harvested in the cool early hours of the morning and immediately pressed. The juice was allowed to settle for 24 hours before being racked off heavy solids to 50% seasoned puncheons and 50% tank for fermentation.

After fermentation the tank portion was transferred to 2500L foudres and allowed to mature on lees whilst the Puncheons were kept on full lees with regularly stirring.

After 9 months the wine was blended, stabilised and filtered prior to bottling.

Pale straw in colour, fresh aromas of lemon zest, white peach, nectarines and flint with an underlying spice. The palate has a delicate texture from lees stirring, barrel fermentation and maturation on full lees in seasoned puncheons and 2500L foudres. The wine is long and precise with a mouth-watering minerality on the finish

Bottled : 10<sup>th</sup> December 2025

pH/TA: 3.1/6.7

G&F: 1.3 g/L

Alcohol : 13.0%

GI: High Eden, Eden Valley

Winemaker: Simon Mussared

