



MOUNTADAM
VINEYARDS

2025 Mountadam

Eden Valley

Five-Fifty Chardonnay



The Mountadam Vineyards Five Fifty range is aptly named after the Estates altitude of 550m above sea level. All Mountadam wines (including the Five Fifty range) are sourced entirely from our Estate of 147 hectares undervine. The Five Fifty range offers amazing quality for price value being made from Mountadam's original 1970's Chardonnay plantings.

The fruit was harvested using a selective harvester in the cool of the night, cold settled and then inoculated with 35% fermented in seasoned French oak barriques with the remaining tank fermented. Matured in 1 year and older French oak barriques and Puncheons with and regular lees stirring to build mouthfeel and texture.

At 550m above sea level the grapes ripen slowly allowing us to achieve great ripeness of flavour while maintaining a natural acidity. The wine is a blend across the estate vineyards. The 2025 wine has aromas of ripe stone fruit, with white peach and preserved lemons. There is a smooth yet generous presence in the mouth with a depth of stone fruit flavours. The fresh line of acidity leaves the wine with great length and persistence, suitable for enjoying with a wide range of foods.

Bottled : 16th January 2026

pH/TA: 3.1/ 7.5

G&F: 2.7 g/L

Alcohol : 13.5%

GI: High Eden, Eden Valley

Winemaker: Simon Mussared

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