



2025 CHARDONNAY

Region: Adelaide Hills SA

Harvest: February, 2025

Alcohol: 13.0%

Winemaker: Michael Downer

STYLE

This modern refined style of Chardonnay exhibits all the typical characters of the Adelaide Hills, displaying white peach, citrus and grapefruit's with a fine acid line. Careful lees work and oak selection give this wine complexity and structural support.

VINEYARD SELECTION:


Premium vineyards from the district, Oakbank, Lenswood, Lobethal and the Piccadilly Valley were selected for this Chardonnay. Each small parcel provides a different profile giving an overall complex wine, clonal material included Bernard clones 76, 96 with parcels from 110V1.

VINTAGE:

Chardonnay thrived in the Adelaide Hills in 2025, with early budburst followed by a long, dry growing season and consistently cool evening temperatures. Low rainfall and minimal disease pressure encouraged slow, even ripening, retaining natural acidity and drive. The resulting fruit showed excellent balance, concentration and clear site expression.

WINEMAKING:

The fruit was hand picked then kept in cold storage at two degrees for several days. The fruit is whole bunch and whole berry pressed straight to barrel with a mix of barriques, puncheons and Foudre with 25% new oak. The juice was fermented naturally with partial malolactic fermentation, to add complexity.



Our vision is to produce authentic, sustainable wines that show great character, elegance and finesse. Sourcing from high quality parcels of fruit within the Adelaide Hills. Each variety hand picked & gently handled in the winery. A mix of old and new techniques to best express the season and place. Winemaker, Michael Downer

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