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## 2025 Macedon Ranges Chardonnay

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**HARVEST DATE** Late March and early April 2025

**VINEYARD** Little Hampton (Trentham), Midhill (Romsey), Macedon Ranges.

**VITICULTURE** A mild summer and mild autumn led to perfect growing season. A cool spring and mild summer led to small crops that ripened early. The 740 meters above sea level elevation site of Little Hampton has extra cool nights, helping to retain natural acidity in the grapes, being picked in the first few weeks of April. Whilst the Midhill vineyard 540m, fruit was picked in the last week of March. Fruit was hand picked in small batches in pristine condition.

**WINEMAKING** Hand harvested fruit was firmly whole bunch pressed to impart some skin contact to release the full flavour profile and impart some phenolic texture. Natural ferment occurred in new (30%) and older French Hoggs Head and Puncheon barrels. The wine was left to unwind and age slowly on its ferment lees to add generosity. Every barrel was treated as its own entity, with some allowed to go through natural Malolactic fermentation to add further depth. After 11 months the wine was racked and filtered prior to bottling in March 2026.

**pH** 3.21                      **TA** 6.0 g/L

**ABV** 13.3%                      **RS** Nil

**COLOUR** Light straw, green hue and brilliant clarity.

**BOUQUET** This distinctive Macedon ranges chardonnay bursts from the glass with ginger, peach fuzz, white florals and grapefruit. Hints of lees derived nougat, fresh brioche and mineral notes are complexed with toasty oak notes. The perfume is persistent and intriguing, belying the complex and powerful wine beneath.


**PALATE** Grapefruit and lime fruits spill immediately onto the palate. The fruit flavours are augmented with wild ferment characters such as brioche and barrel warmth. The palate is full and luscious, with a line of acid pulling the wine in, whilst adding length. The wine is textured with ginger spice like characters adding another element. A great example of cold climate Macedon ranges Chardonnay. Enjoy.

**CELLARING** Drink now until 2035

**FOOD MATCH** Xiao long bao, Salsiccia Pizza, roast pumpkin gnocci with sage and taleggio.

**RELEASE DATE** Autumn 2026



 **Alister Timms**  
Chief Winemaker