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# 2024 GHOSTGUM CHARDONNAY

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## VINTAGE & VINEYARD

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The 2024 vintage in Main Ridge was defined by tiny yields. Stormy weather in spring disrupted flowering, impacting fruit set and final yields. The resulting wines are intensely flavoured as warm summer temperatures had no problem ripening the meagre crop.

The hallmark of this site is its significant acid retention due to its altitude and easterly aspect. Chardonnay from Ghostgum has pronounced flavour and acidity. The final blend is made up from two blocks: I10V1 planted on own roots in 1994 at the highest elevation of the vineyard, and I10V1 planted on own roots in 1995 at the lowest elevation of the vineyard. Both blocks were hand picked on 18th March.

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## WINEMAKING

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Both blocks were hand-picked separately and kept as separate batches until assemblage in April 2025. Whole bunch pressed to French oak (30% new) for indigenous ferment. No malo. Left to rest on full lees for 12 months.

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## TASTING NOTE

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Brilliant pale straw colour with nectarine and yellow peach, pushing into baby pineapples and honeydew melon. There's also a saline character and a slight strawberry sorbet aroma. Savoury oak keeps it all in check. This is a powerful Chardonnay with width, weight and acid drive. It has balance and length with generous cellaring potential.

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## ANALYSIS

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Alc: 14%  
pH: 3.32  
TA g/l: 6.7

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