
2024 LIGHTFALL CHARDONNAY

VINTAGE & VINEYARD

The Yarra Valley experienced another cool and wet year, with the 2024 harvest occurring slightly earlier due to mild winter weather prompting an early budburst. The weather held steady in spring, resulting in good fruit set and moderate yields. Significant rainfall in early January kept vineyard crews on their toes, but diligent work and drier conditions from mid-January through to harvest ensured a clean crop was delivered to the winery.

Chardonnay from Lightfall is full of flavour due to the west-facing aspect receiving ample sunlight, while the 41-year-old vine roots tap into enough water to keep it fresh. This Chardonnay was hand-picked across two picks on the 14th and then on the 21st of February.

WINEMAKING

The two batches were kept separate until assemblage in March 2025.

Grapes were whole-bunch pressed to French oak barrels (300L and 500L, 25% new), followed by indigenous fermentation and 12 months on lees, No malolactic fermentation.

TASTING NOTE

Aromas of grapefruit, white peach, almond meal, wet rock, and lemongrass. The palate is linear and long, with stony mouthfeel, preserved lemon flavours, and a delicate nutty phenolic line balanced by bright, cleansing acidity.

ANALYSIS

Alc: 14%
pH: 3.23
TA: 7.3 g/L

