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# 2024 SEVEN SLOPES OF RISING CHARDONNAY

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## 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.

Altitude keeps the Seven Slopes of Rising site cool, resulting in a finer style of Chardonnay with a strong, stony influence from the shallow rocky soils. The Pinot Noir is also fine boned and ethereal. The Chardonnay was hand-picked between the 23rd - 26th February.

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## WINEMAKING

Two blocks contributed to the final blend. These two batches were kept separate until assemblage in March 2025.

Grapes were whole-bunch pressed to French oak barrels (300L and 500L, 35% new), followed by indigenous fermentation and 12 months on lees, with a small amount of malolactic fermentation.

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## 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.

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## ANALYSIS

Alc: 13%  
pH: 3.16  
TA: 7.0 g/L

