



Chardonnay

2023

Adelaide Hills

The Grape

Chardonnay is the 2nd most planted white grape on the planet, grown in every major wine growing country. Known as a chameleon that can be expressed in many ways depending on the region & winemaker, we believe it expresses its best in cooler areas such as the Adelaide Hills.

Vintage Conditions

The 2023 vintage will be remembered by many as a challenging year in the vineyard, especially during Spring with regular rain events causing increased disease pressure. Cold conditions delayed budburst earlier in the season. November was uncommonly wet across both the Adelaide Hills and McLaren Vale, but thankfully weather conditions in mid-December were favourable and the fruit quality was exceptional.

Colour & Aroma

Bright straw yellow. Aroma shows stone fruits, creamy oak, with hints of tropical fruits.

Palate

Palate shows luscious white peach, creaminess balanced with subtle oak. Lees stirring has created a soft texture and lovely full mouthfeel while still having bright acidity giving length with hints of French oak. On the back palate.

Pairing

Pan seared scallop, toasted and salted macadamia, nashi pear and wattle seed puree.

Technical Notes

<i>Varietal Composition</i>	<i>Region (GI)</i>	<i>Alcohol</i>
Chardonnay 100%	Adelaide Hills	12.5% Alc./Vol.
<i>Residual Sugar</i>	<i>TA</i>	<i>pH</i>
2.5g/L	8.3g/L	3.39

Winemakers

Kate Petering
Mark Maxwell

Winemaking Notes

10 months in French oak, approx. 30% new. Partial malolactic fermentation. Enjoy the benefits of cellaring for up to 10 years.