

2024 Adelaide Chardonnay

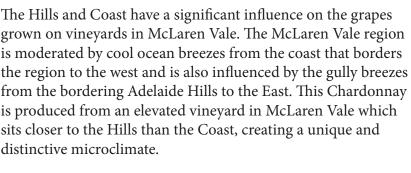
Vintage 2024

Region

Adelaide – McLaren Vale

Grape Variety 100% Chardonnay

Alcohol 13% alc/vol



Winemaking

A long, cool vintage lead to great flavour development at low baumes whilst retaining great acidity. This wine spent 8 months in French Oak with extended time on lees. A percentage of the wine went through malolactic fermentation as well as some parcels fermented naturally with wild/indigenous yeasts. Vegan friendly.

Tasting Note

Pale straw yellow in colour with complex aromas of stone fruits, vanilla and lightly roasted nuts. The palate is layered with white peach, nectarine, meyer lemons with a hint of brioche. A classic Chardonnay with a lovely balance of fruit, French oak with a soft creamy mouthfeel.

Food Suggestion

Roast Chicken with garlic and lemon, Pasta Primavera or Crayfish with lemon butter sauce for something extravagant.



