



Stone fruits - Light toast - Vegan Friendly

## CHARDONNAY 2024

Our chardonnay is precisely how modern regality should be: universally appealing, poised yet approachable, with an underlying richness and just a hint of funk... And ready to drink, of course. Stone fruits and a recognisable acid line that's a signature of the Yarra Valley.

## VINTAGE

Vintage 2024 started with a warm and dry winter. The early part of the the growing season was also stable and consistent until significant rainfall in January. Overall, the 2024 season saw a greater rainfall average than vintage 2023. However, the warm, dry weather in February and March allowed the vines to dry out ready for picking mid-February. The vintage 2024 fruit profile is complex and intense.

## WINEMAKING

The fruit was pressed without into stainless steel tank before being transferred to a mix of seasoned French oak and stainless steel for fermentation. A third of the blend was fermented and matured in conditioned oak for 9 months.

## NOTES

Lemon Meringue, stone fruits, juicy citrus and toasted hazelnut.

## SPECS (UPDATED)

Alcohol 13% | PH 3.4  
Acid 6.4g/L | Sugar dry

## PAIRING

Grilled fish or chicken wings at your next Birthday BBQ

## 92 POINTS - WINE PILOT

This is a rather delightful young chardonnay that is all about some very attractive pure and pristine fruit captured perfectly by understated winemaking. Lovely tangy melon and light stone fruit with zippy acidity to sustain the finish. Great current drinking.  
- Ray Jordan, Wine Pilot.