2025 yarra valley chardonnay

GI
Yarra Valley, Victoria

VINEYARD
This Yarra Valley Chardonnay is drawn from three vineyards and nine individual parcels selected for site expression and balance. Predominantly Dijon clones 96 and P58, with smaller amounts of I10V1, contribute drive, texture and complexity. Variations in aspect and soil allow each parcel to be picked on flavour, building depth and cohesion in the final blend.

SEASON
The 2025 growing season in the Yarra Valley was characterised by a warm, dry start and abundant sunshine, leading to early budburst and a compressed harvest. Consistently warm days supported colour and flavour development, while cooler conditions later in the season helped retain balance, structure and freshness, delivering healthy vineyards and high-quality fruit across the region.

WINEMAKING
The hand-picked fruit was whole-bunch pressed, while the machine-harvested fruit was pressed directly. The juice was settled and racked to French oak barrels (10% new) for fermentation using a mix of wild and inoculated yeasts. The wine underwent partial malolactic fermentation and extended lees aging. No fining.

NOSE
Pale straw with green hues, the Chardonnay is fine and composed, with aromas of white nectarine, citrus curd and subtle struck-match complexity.

PALATE
The palate is layered and precise, combining stone fruit depth, fine oak integration and creamy lees texture, finishing long with freshness and restraint

FOOD PAIRING
Pan seared scallops or roast vegetable and goats cheese salad.

ANALYSIS
Alc: 12.6% pH: 3 .37 TA: 5.67