
BROADVALE BLOCK 12

CHARDONNAY

2024

VARIETY	100% Chardonnay	OAK	8 months in puncheons, 10% new
ALC/VOL	12.5%	CELLARING	Up to 5 years
HARVESTED	25th January 2024	COLOUR	Pale lemon
VINEYARD	Broadvale Block 12 (P58 Clone), planted 2016	NOSE	Orange, bergamot, white field flowers, pencil shavings
SOIL	Gravelly loam on an exposed south-westerly aspect	PALATE	Generous, ripe citrus, gentle acidity, chalky phenolics
ORGANIC	Certified organic	FOOD MATCH	BBQ seared deep sea fish
VINTAGE	The 2024 vintage unfolded under an extended stretch of warm, dry weather following steady winter rains and an early bud burst. Warmer-than-usual conditions encouraged even, early ripening, with harvest beginning ahead of schedule and wrapping up before Easter.		
	METHOD Hand picked fruit was whole-bunch pressed then rough racked to barrel the following day. Naturally fermented in oak puncheons and stirred just three times throughout élevage. Blended in October 2024, and held on lees in tank for two months prior to bottling in January 2025.		

“Up on the exposed rise of Broadvale, this small block delivers Chardonnay with generosity – ripe stone fruit, creamy texture, a gentle vanilla note. There’s richness here, but it holds its shape with a fine acid line.”

TIM SHAND, CHIEF WINEMAKER