
COASTAL CHARDONNAY 2025

VARIETY	100% Chardonnay	OAK	10% new French oak puncheons
ALC/VOL	13.0%	CELLARING	5 years
HARVESTED	13 to 21 February 2025	COLOUR	Bright straw
VINEYARD	Select vineyard blocks, majority Gingin clone	NOSE	Ripe yellow fruits, cumquat, white flowers, lanolin
SOIL	Red, brown gravelly slopes and stony, clay subsoils	PALATE	Ripe, fruit-forward, balanced acidity, textural finish
ORGANIC	Certified organic	FOOD MATCH	Chicken pad Thai - fun food in fine company
VINTAGE	METHOD		
Warm temperatures and late winter rains woke the vines sooner than expected. Pre-pruning and a cooler August helped stall budburst until early September. Conditions continued to be warmer and drier than average, triggering fruit set and helping to ripen fruit beautifully into the new year. Shoot thinning ensured only pristine bunches were harvested. Our Chenin Blanc was picked with fruit purity and excellent natural acidity.		Parcels of fruit were pressed and settled overnight prior to blending core elements, the grapefruit and citrus backbone coming from the Gingin clone. Natural fermentation in a combination of concrete and new French oak, with subsequent bâtonnage, malolactic fermentation and maturation over six months adding complexity and texture. Final blending and bottling occurred in October 2025.	

“The essence of Margaret River Chardonnay grown from our certified organic coastal vines. Abundant ripe fruit flavour but with a delicate citrus line throughout. Eminently drinkable, with an ease and breeze that suits any occasion.”

TIM SHAND, CHIEF WINEMAKER

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