



2025 Adelaide Hills Chardonnay

The Grape

Chardonnay is the 2nd most planted white grape on the planet, grown in every major wine growing country. Known as a chameleon that can be expressed in many ways depending on the region & winemaker, we believe it expresses its best in cooler areas such as the Adelaide Hills.

Vintage Conditions

The 2025 vintage in McLaren Vale was one of the driest growing seasons we've experienced since 2006, with warm, drought-like conditions prompting an early and compressed harvest.

The season began in September with warm, dry weather, leading to an early budburst and flowering. Fortunately, our access to water reserves allowed healthy canopy growth, even as the headlands turned to dustbowls. While other parts of South Australia suffered significant frost damage, our vineyards were spared. A moderate summer followed, with only a handful of days over 35°C and just one day reaching 40°C.

These dry conditions brought welcome benefits—exceptionally low disease pressure, balanced yields, and fruit of outstanding quality. The whites are vibrant and well-balanced, while the reds have developed remarkable colour and structure, now resting in oak and promising great depth and longevity.

Harvest commenced a week earlier than 2024, with a condensed vintage we finished with the Maxwell team handpicking some Mataro for our last fruit on the 20th March. One of the first Easters off that our winemaking team can remember. Overall, an excellent year to stock up your cellar

Colour & Aroma

Deep straw with yellow hues. White peach and jasmine up front with honey and macadamia undertones coupled with hints of preserved lemon and pear-drops.

Palate

Ripe tropical and stone fruits with white flowers and spice, the oak effortlessly frames the fruit which is balanced with a steely minerality and zesty acid line.

Pairing

Roasted Duck with a radicchio, witlof and nashi pear salad.

Technical Notes

Varietal Composition	Region (GI)	Alcohol
Chardonnay 100%	Adelaide Hills	12.5% Alc./Vol.
Residual Sugar	TA	pH
0.5g/L	6.5g/L	3.20

Winemakers

Kate Petering
Mark Maxwell

Winemaking Notes

Fermented 100% in oak. At completion of primary fermentation lees are stirred (battonage) fortnightly until a portion of MLF has gone through. The wine is then sulphured and aged in the same barrels. Monthly stirring until ready for bottling to build palate weight and structure. Small portion (~20%) aged in concrete egg for 4 months.