

# 2025 LYONS WILL ESTATE CHARDONNAY



## TECHNICAL NOTES

Appellation: Macedon Ranges  
Varietals: Chardonnay  
Harvested: 14 March 2025  
Bottled: March 2026  
Cases: 330

Alc/Vol (%): 12.8  
pH: 3.2  
TA (g/L): 6.1  
Cellaring: 8+ years  
Release date: May 2026

## VINES

Clones: 110V1 (45%), 110V5 (30%), 110V3 (15%), 95 & 96 (10%)  
Yield per vine: 1.8 kg

## VINEYARD

Estate grown, single vineyard. Altitude: 510 metres  
Farrawell Block (established 2996).  
Soil: Yellow Kandosol – Ordovician era.  
Original vineyard, established in 1996. North facing slope. Sustainable vineyard management and 100% hand picked.

## WINEMAKER

Oliver Rapson

## VINIFICATION

Bunch sorted, 70% destemmed, crushed and pressed, 30% whole bunch pressed. Settled overnight in stainless steel, then racked with lees into French barriques. Wild fermentation in barrel (15% new, 85% older). Matured in barrel on lees for nine months. 100% malolactic fermentation. Lightly fined and filtered before bottling. Vegan.

## SEASON

2025 Vintage kicked off with a dryer than normal winter spell, this is great for pruning but probably not ideal when it comes to improving soil moisture profile, once spring rolled around the rain came along and provided the ground and plants with near perfect levels of hydration. Flowering was postcard perfect, with little wind or disease pressure, not something we see often. As we moved into 2025 the summer became perfect for the beach lover, we had very little rain throughout Jan, Feb or March but overall, the plants did well, especially those older blocks. Harvest commenced in mid-March which is in line with most years. There was a brief pause mid-harvest as a few strong weather events rolled in, but this was received well as it meant we could have a bit of a breather! The outcome of having this wonderful weather be it all a bit dry resulted in our largest and strongest vintage to date, with top quality fruit, and healthy ferments.