

## 2025 ADELAIDE HILLS CHARDONNAY

The Adelaide Hills is known for producing outstanding cool climate Chardonnay grapes. Clonal selection and site diversity within the Hills offer complexity and character. This Chardonnay fruit is handpicked directly into a refrigerated container, chilled all day and during transport. The fruit is then delivered to the historic Bleasdale cellars at dusk for whole bunch pressing in the cool of the evening.

Attractive stone fruit and citrus aromas with complexity from maturation on fermentation lees. The palate is fine and long with persistent flavour supported by oak structure and length.

### VINEYARD

Adelaide Hills; Woodside, Echunga and Kuitpo, South Australia

### HARVEST DATES AND BAUMÉ

10th February - 21st February 2025

11.8 - 12.5

### VARIETIES

Chardonnay

Clone - B76 and Gingen

### BOTTLING DATE

4th November 2025

### CELLARING POTENTIAL

Drinking well now until 2033

### WINEMAKING TECHNIQUES

Handpicked grapes are chilled during transport before whole bunch pressing to oak. Fermentation with ambient yeasts on full juice solids in French oak puncheons. Spontaneous malolactic fermentation in oak, regular lees stirring to build texture before blending and bottling

### OAK MATURATION

Fermentation and maturation in new (25%) and seasoned French oak puncheons for 9 months

### WINE ANALYSIS

Alcohol: 13.0% alc/vol

Titrateable acidity: 6.4g/L

pH: 3.36

### SUGGESTED FOOD PAIRING

Roast chicken or grilled fish

