

Experienced wine exporters, vigneron and domestic wine sellers. The Byrne difference is quality focused, innovative and estate grown wines from grape to glass. Celebrating sixty years and four generations, the Byrne family range of wines express our dedication to sustainability and land regeneration practices, with our ethos to minimise harm and maximise benefits to the environment.

GRAPES

Chardonnay

REGION

Riverland

VINIFICATION & WINEMAKING

The 2025 vintage delivered a mild growing season, with steady rainfall and cool evenings extending the ripening period for optimal flavour and balance. Hand-selected Chardonnay from our limestone-rich Scotts Creek vineyard was harvested at peak ripeness, then gently pressed and fermented at cool temperatures to capture vibrant aromatics and natural acidity. The result is a Blanc de Blanc that is fresh, lively, and beautifully balanced, with a refined elegance that reflects both vineyard and season.

ANALYSIS

Alcohol	11.5%
pH	3.4
Titrateable Acidity	5.9



COLOUR

Pale straw, adorned with a fine bead.

NOSE

Abundant aromas of green apple, lime and almond bread.

PALATE

Delicate flavours of light honeydew melon glide across the palate, offering a clean, crisp, and refreshing character. The wine's well-balanced acidity provides a bright lift, enhancing its textural, velvety mouthfeel and delivering a palate-cleansing experience.

FOOD MATCH

Perfect with a cheese board, fresh seafood, Ketchener buns, or delicate canapés.

CELLARING

Enjoy now for its freshness, or cellar for up to 7 years to develop added complexity.

