

# hughes & hughes

---

The 2024 hughes & hughes Chardonnay blends fruit from three key Tasmanian regions—Derwent, Coal River, and the North West. Derwent brings generosity, Coal River adds drive, and the North West lifts freshness and acidity. Naturally fermented in oak with full malolactic and six months on lees, this is a layered, site-driven expression of cool-climate Chardonnay.

---

## hughes & hughes chardonnay 2024

### WINEMAKING

85% whole-bunch pressed with 15% cold-soaked on skins for five days. Naturally fermented in oak (15% new) with full malolactic fermentation. Aged on lees for six months. Bottled unfiltered and filtered.

### TASTING NOTE

Classic cool-season Chardonnay showing white stone fruit, citrus and gentle reduction. Oak and lees add weight and depth. Bright acidity and a supple texture carry through to a balanced, expressive finish.

### TECH SPECS

Alc: 12.9% | pH: 3.27 | TA: 6.0 g/L | RS: <2 g/LL

