

In 1906, Sidney Wilcox built the estate homestead, Mulyoulpko (meaning “home by the water”), where he lived while farming the local land and streams, sending the vegetables and fish to the city restaurants and markets. Made specifically to pair with food, these wines are opulent in style and seamlessly balanced for fine dining.

## GRAPES

Chardonnay

## REGION

Riverland

## VINIFICATION & WINEMAKING

Chardonnay vines planted on our estate in the early 2000s, are carefully tended to produce wine with depth and minerality. Grown on ancient sheet limestone with red desert sand overlay, the low yielding fruit was influenced by seasoned French oak. Harvested in different stages to capture optimum ripeness to extract the fresh fruity flavours, the 2023 vintage was cooler than average, reaching far into April. These conditions allowed the fruit to slowly and gently ripen, allowing the wines to display vibrancy and style.

## ANALYSIS

Alcohol	13.5%
pH	3.4
Titrateable Acidity	5.2



## COLOUR

Pale straw with a golden hue.

## NOSE

The nose delights with subtle fragrances of peach, melon and nuanced vanilla, creating an inviting aromatic embrace.

## PALATE

A succulent palate cradled with nutty toast and a subtle minerality. The journey concludes with a long and smooth finish, characteristic of this medium-bodied white wine.

## FOOD MATCH

Pan-seared salmon or a creamy crab pasta.

## AWARDS

**GOLD** - Sakura Japan Women's Wine Awards 2024

**GOLD** - CWSA Best Value Awards 2024

**92 POINTS** - Sam Kim, Wine Orbit

**90 POINTS (SILVER)** - Wine Showcase Magazine 2023

**BRONZE** - New Zealand International Wine Show 2023



