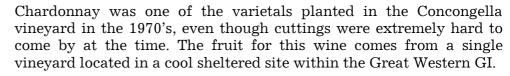


2024 GREAT WESTERN CHARDONNAY



Our 2024 Chardonnay was aged for 8 months in French oak and achieved 20% malolactic fermentation with plenty of lees stirring and contact to encourage a rich, complex and textured wine.

Our 2024 vintage is beautifully balanced and made in style more akin to the older styles from Best's.



Region: Great Western, Victoria

Grape Variety: Chardonnay

Alcohol: 12.50%

Winemaker: Jacob Parton & Dom Bolton

TASTING NOTES

Colour: Nice pale straw with yellow hues

Bouquet: Zesty citrus, with white stone fruit and roasted almonds

Palate: Lime citrus with a combination of yellow and white

nectarine. Savory notes of nut and nettle bring complexity with nice white tannin from oak adding to

the creaminess.

Cellaring: 2-7 years

Vintage: Vintage 2024 began with a very wet spring. Rain and

cool temperatures were the theme up until Christmas. The rain slowed down in January and was followed by

very warm weather across February.

The warmer end to vintage promoted intense stone fruit characters in the finished wine. Chardonnay yields for 2024 were low but meant great concentration of flavour.





AWARDS & REVIEWS

REVIEWS