



2024 GREAT WESTERN CHARDONNAY

Chardonnay was one of the varietals planted in the Concongella vineyard in the 1970's, even though cuttings were extremely hard to come by at the time. The fruit for this wine comes from a single vineyard located in a cool sheltered site within the Great Western GI.

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.



TECHNICAL DETAILS

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