



**2024**  
**CHARDONNAY**

**VARIETIES**

Chardonnay

**REGIONS**

Western Australia

**NUMBERS**

Alcohol 12.5% v/v

pH 3.37

Acidity 5.82 g.lt

Residual Sugar 1.46 g.lt

## 2024 MADFISH CHARDONNAY

### TASTING NOTES

An inviting bouquet of white peach, zesty lemon curd, and delicate apple blossom emerges gracefully from the glass. Ripe nectarine, crisp green apple, and a hint of citrus zest intertwine seamlessly, creating a vibrant yet harmonious medley of flavours on the palate. A fine thread of acidity weaves through the wine, delivering freshness and balance, while nuances of oatmeal and almond provide depth and texture. Stone fruit notes and a whisper of minerality linger on the crisp, clean finish. This is an immensely approachable Chardonnay, perfectly suited to warm weather sipping.

### WHEN TO DRINK AND WITH WHAT

Enjoy this wine in its vibrant youth, alongside rustic fare such as roast chicken and winter vegetables, or creamy vegetable soup. MadFish Chardonnay also pairs beautifully with the mild milkiness and clean finish of the mozzarella cheese in a pizza margherita.

### ABOUT CHARDONNAY

A truly international grape variety, Chardonnay grows well throughout the wine producing world, exhibiting the particular nuances of these varied climates and soils.

To talk about a wine made from Chardonnay is often a reflection on winemaking styles – it is a grape whose flavours marry particularly well with those of oak barrels, but can also produce a fresher, lighter and perhaps more modern wine in an unoaked style.

The latter is exemplified in this MadFish Chardonnay – a delicious expression of premium grapes from the South-West of Western Australia, offering broad appeal and versatility.

### ABOUT THE 2024 VINTAGE

The 2024 vintage was early, compressed and fast-paced. The cool, wet 2023 winter weather disappeared quickly and was replaced by a dry, warm spring. Above-average temperatures and almost no rainfall led to early budburst and perfect growing conditions for vines. Canopy growth was good, flowering occurred early and went through quickly, leading to early veraison in all varieties. In late December, colour could be seen in Cabernet Sauvignon and Shiraz, pointing to a very early vintage, and January saw a continuation of the dry conditions.

2024 was also a vintage with abundant marri blossom, known as a “mast year”, and there was little to no grape loss due to the native silvereye birds. This usually occurs every four years or so, as it takes the trees time to muster sufficient resources to produce a massive flowering.

Harvest began in mid-January, four weeks earlier than usual. Fruit continued to ripen rapidly and early attention to detail in the vineyard paid dividends. Picking dates needed careful consideration to ensure physiological maturity with vibrancy of fruit expression, and the narrow windows of opportunity to harvest required skilful scheduling of vineyard and winery teams.

All varieties reached full maturity earlier than we are used to, and lower yields in some varieties and vineyards led to a concentration of aromas and flavours. This bodes well for some superb quality wines from 2024 in both Margaret River and Great Southern.

*MAD FISH*  
WESTERN AUSTRALIA