



Barrel Select Chardonnay 2025

WINEMAKERS NOTES

Following on from successive 5 * Platter awards we are proud to release the new vintage.

A Barrel select wine that show a unique identity.

Showing the concentration of its low yields, it marries layers of fresh citrus and stonefruit. Rich yet bright, focused and elegant with a mineral finish.

THE HARVEST

Handpicked in the last week of January from our young block of Clone 548

IN THE CELLAR

Overnight cold storage of the grapes preserved the fresh fruity character during whole bunch pressing. After settling, the clear juice was racked off its gross lees into 2 600L French Oak barrels (50% new) Fermented and aged in barrel for 10 months.

BOTANICAL SKETCH

Each of our wines is linked to a specific flower – the characteristics of the wine are symbolized by that particular flower on the label.

***Clivia miniata* (Buttercup)**

The bright yellow colour of the Clivia is synonymous with our lively **Chardonnay** and Buttercup is a perfect description of its character.

Alcohol	13.27 % vol	RS	1.8 g/l
pH	3.28	Total Acid	5.8 g/l

AWARDS

Tim Atkin Report - 93 Points

Greg Sherwood (Fine Wine Safari) – 96 Points