

TENDRIL & VINE

2024 CHARDONNAY

VICTORIA

COLOUR ————— Light straw.

AROMA ————— Gentle toasted oak with tropical tones
of white peach and bright citrus.

PALATE ————— Nectarine and grapefruit with a
delicious creamy texture.

WINEMAKING

To maintain optimal freshness and quality, the fruit was harvested during the cool night hours. Each batch underwent cool fermentation in stainless steel, followed by lees stirring to enhance length and roundness on the palate. The wine was then blended, stabilised, and filtered prior to bottling.

VINTAGE

The 2024 vintage offered perfect conditions for grape ripening. The summer's mix of warm days, cool nights, and minimal rainfall produced perfectly ripe fruit. This led to wines with distinct and expressive varietal flavours, featuring vibrant, spicy reds and fresh, aromatic whites.

PAIR IT WITH

Citrus spiced fried chicken wings, or grilled peaches with prosciutto and basil.



VINTAGE	2024	ALC/VOL	13.5%
VARIETALS	Chardonnay	PH	3.43
REGION	Victoria	ACIDITY	6.20 g/L
CELLARING	Enjoy young		

No animal derived products were used in the making of this wine