



2026 10X Chardonnay

Our Thoughts

White peach, melon and lemon verbena provide a bright, lush and intensely refreshing introduction to this wine. The palate has a sorbet like feel with light feather notes of citrus candy, sherbert and bursts of jasmine florals. Soft and juicy, with a beautifully balanced, lingering finish

Vintage Comment

The 2026 vintage was a season of contrasting conditions — periods of wet, dry, cold and warm weather that led to a late start and completion of harvest, the latest since 2011. The extended hang time and cool overnight temperatures provided good flavour development, acid retention. A challenging vintage, with many twists and turns, that has produced wines with great aromatics, clarity and finesse.

Harvest Date :: Yield

Handpicked 23rd March – 5th April 2026 ::
1.5 – 8.0t/ha

Vineyards

Hunts Road (62%), Osborn (9%), Mills (6%), Judd, McCutcheon, Wallis, Gabrielle (23%) ::
I10V01 (55%), P58 (36%) 95 (6%), 96 (3%)

Baume :: pH :: TA

11.5 – 12.5 :: 3.10 – 3.25 :: 7.5 – 9.2/L

Winemaking

Handpicked fruit was hand sorted, chilled down and then whole bunch pressed to stainless steel. Racked taking light fluffy lees to a range of barriques and puncheons to undergo wild fermentation.

Some bâtonnage took place on select barrels before being blended, filtered and bottled.

Aging :: Oak

5 months :: 10% new French oak puncheons

Finished residual sugar :: pH :: TA

Dry :: 3.20 :: 6.7g/L

Alcohol

12.5% (7.4 standard drinks/750ml bottle)

Production

August 2026 :: screwcap

Food Pairing

Spanner Crab choux bun :: serve at 13 – 15°C

Best Drinking

2026– 2036

