TARRAWARRA

ESTATE

2024 CHARDONNAY

YARRA VALLEY

Variety:	Chardonnay
Season Notes:	A vintage defined by both a cool and wet Spring and into early Summer. Warmer and dryer conditions were then experienced from mid-January onwards and has resulted in wines with great acidity, balance and flavour.
Alc/vol:	12.5%
Harvest Date:	Hand harvested between 9th February and 21st February, 2024.
Wine-making:	The fruit was handpicked and cooled overnight before whole bunch pressing the following morning. The juice was settled briefly before filling off to oak for ferment. Upon the ferment being completed, the wines were sulphured and left on lees for maturation. A small portion of the blend went through malo-lactic fermentation to aid in texture and softening of the acid profile. The wine was blended in October, before bottling in January 2025.
Oak:	Fermentation and maturation in 100% French oak Puncheons, Demi Muid and Barriques for 7 months. 10% new oak.
Cellaring:	Will drink well now and will continue to develop further complexity over the next 5-10 years.
Colour:	Pale straw colour, indicative of its freshness and youth.
Nose:	Initial aromatics of citrus and sea spray, give way to subtle notes of white flowers and a subtle hint of roasted hazelnuts.
Palate:	Refreshing flavours centred around citrus fruits, slight saline notes and background white flowers. Some subtle notes of just ripe white nectarine help give grip and texture to the palate. A chalky drive through the palate aids in length, drive and freshness.
Food match:	Linguine with crab, chilli, lemon and parsley. Alternatively, freshly shucked Sydney Rock Oysters served simply with a wedge of lemon.