

# 2024 HEYTESBURY Chardonnay

A selection of the most unique and striking vineyard sections, recognised for its innovative winemaking, al dente ripeness and distinguishing 'HEYTESBURY' character.



## APPEARANCE

Bright pale straw with a subtle green tinge.

## NOSE

A powerful and expressive nose, layering peach, mandarin peel and preserved lemon. Savoury notes of pine forest, native sage and roasted cashew are complemented by struck flint and wet stone, all seamlessly integrated.

## PALATE

The palate is richly layered yet precise, with a deeper, fuller fruit core than more classical vintages. A gentle saline edge gives way to flavours of peach and sage, with nuances of ginger, fennel and kaffir lime, complemented by a soft, chewy biscotti note. The palate builds to a long, dry and tightly structured finish.

## WINEMAKER COMMENTS

Our most unique small vineyard sections, where the Gingin clone on specific aspect and soil, interplay in such a way to ignite very special varietal and wild yeast influence. 2024 was our earliest harvest on record, following our warmest spring. Amazing canopy growth after sufficient winter rainfall, combined with dry, sunny and warm conditions through spring, resulted in exceptionally healthy vines. All vine stages were approximately four weeks early and we remained in denial that vintage would begin four weeks early until we had to pick. A dry, warm spring and summer led to ripe flavours with incredible acid retention, creating rich and powerful fruit with 80% natural MLF moderating the acid intensity. Hand harvested, whole bunch pressed and transferred direct to barrel as unclarified juice. Wild fermented, matured for 10 months in oak with some lees stirring, then six months harmonising in tank on full lees before filtering and bottling. 100% Gingin clone with a super-charged HEYTESBURY perfume and structure.

## VINTAGE DESCRIPTION

The 2024 vintage was early and fast-paced. An early spring, the warmest in memory, saw below-average rainfall, leading to early flowering, veraison, and fantastic growing conditions for the canopies. Summer brought no rainfall and sustained warmth, with no extremes, ensuring most fruit ripened without damage. Harvest began in mid-January with Wilyabrup Chardonnay, displaying great balance and flavour. The Marri blossom was phenomenal this year, keeping bird pressure to almost zero. Despite the early start and warm, consistent conditions, the fruit quality was beyond expectations.

## VARIETIES

100% Gingin Clone Chardonnay

## HARVESTED

17 January - 5 February 2024

## PRESSING

Hand harvested, chilled, whole bunches pressed

## JUICE TURBIDITY

Full solids (average 500 NTU)

## FERMENTATION

100% wild yeast

## FERMENTATION VESSEL

French oak barrique

## MATURATION

225L French oak barriques

53% new, 47% 1-3 year old

16 months; 10 months in oak, 6 months blended in tank

**BOTTLED** 29 May 2025

**TA** 6.5g/L **PH** 3.12

**MALIC ACID** 0.39g/L

**RESIDUAL SUGAR** 1.4g/L

**ALCOHOL** 13.5%

**VEGAN FRIENDLY** Yes

**CELLARING** 2026 to 2030+ for complex, savoury Chardonnay