

BUTTERY CHARDONNAY
PEPPER AND SPICE SHIRAZ



Balancing richness, character, and craftsmanship. Bursts of flavour from first sip to last.

BUTTERY CHARDONNAY 2025



Season

A dry winter followed by a warm spring and summer enabled vines to produce a healthy crop of fruit. A dry harvest period ensured no disease and optimum ripening conditions.

Tasting Note

Pale straw in colour. Bright peach, melon and butterscotch notes fill the nose, culminating in a fresh and softening finish with complexing buttery oak, looking very soigne.

Suggested Cuisine

Chardonnay pairs beautifully with roast chicken, seafood, or creamy pasta.

General Characteristics

Dry

Winemaking

This wine was fermented cool over a week or two period. With the majority fermented in house select oak. Once fermentation was complete, this wine was matured on fine yeast lees for over 8 months to build palate weight & texture. 100% of this blend enjoys malolactic fermentation for length and complexity.

Wine Analysis

Alc/Vol: 13.0%, pH: 3.61, TA: 5.9g/L

Cellaring

Stored well, this wine will last for 4 years.

Winemaker

John Coughlan