



2023 Wilyabrup Valley Chardonnay

We have been making this Chardonnay since 2002.

Our goal is 100% Wilyabrup Valley fruit, 100% Mendoza (Wente) clone, 100% barrel fermentation, and 100% spontaneous fermentation.

2023 was another classic vintage, and perfect for Chardonnay. Flowering conditions were excellent, and thereafter conditions remained warm and dry throughout the growing season.

The colour of this young Chardonnay is a highlight here - between pale gold and straw, it's bright, intense, and inviting.

The nose is floral, with lifted honeysuckle dancing over white peach and nectarine. "Struck match" oak ferment and toasty brioche notes linger in the background.

The palate is fresh- a fruit bowl of orchard and tropical fruits. Medium weight with creamy texture, the finish has an oyster shell salinity.

Of our recent vintages, this reminds us of our 2020, also a great Chardonnay.

Best enjoyed from 2027 to 2034.

Match this wine with crispy skin barramundi and garden salad, or Mediterranean chickpea salad.