WARRAMATE EST 1970

2025 CHARDONNAY

100% CHARDONNAY

ALC: 13.0%

VINES
Drawn from selected blocks across the vineyard and blended from clones 95, P58, 124 and 548. Each contributes its own character, bringing together aromatic complexity and balance.

WINEMAKING
Hand picked and gently whole bunch pressed to capture purity and freshness, with selected pressings retained to add texture, weight and subtle phenolic grip. Fermentation on light solids builds complexity and palate depth, before nine months maturation in French oak barrels, including 10% new oak. The result is a layered and refined Chardonnay, balancing energy, texture and detail.

WINE
Lemon balm, beeswax and stone fruit aromas lead into a generous palate layered with preserved lemon freshness and subtle oak complexity. Richly textured yet vibrant, the oak remains quietly supportive, adding depth without overshadowing the fruit. Savoury detail and gentle grip carry through a long, balanced finish, that invites another glass and rewards time at the table.

CELLARING
Drinking beautifully now, with the structure and balance to reward careful cellaring for up to five years.

ACCOLADES
95 Points - Philip Rich, Halliday Wine Companion
95 Points - Aaron Brasher, The Real Review
93+ Points - Campbell Mattinson, The Wine Front

