2025 CHENIN BLANC

We jumped on the Chenin craze in 2020 and haven't looked back! Since then, we have experimented with a number of different styles and winemaking techniques – skin contact, tank ferment, barrel ferment, short maturation, longer maturation, newer oak, neutral oak, MLF, oxidation, residual sugar…. That is the amazing thing with Chenin, it is so versatile and malleable. 2025 is the eighth chenin we have made across different regions and styles, and we are still getting to know this amazing varietal! This vintage we have re-embraced the Margaret River fruit once again from an organically certified vineyard in the Treeton subregion and made it again with a Margaret River edge.

VINTAGE & VITICULTURE

After coming off one of the earliest and quickest vintages ever of 2024, 2025 presented as a more 'classical vintage'. A strong start thanks to late winter rains, followed by a warm, dry, and consistent summer with sea breezes, led to strong yields and outstanding fruit quality, with minimal disease pressure. While Chardonnay and other white varieties were early highlights.

As with all Margaret River vintages, the foundations were laid in spring, with moderate temperatures, setting up vineyards very well for the transition into summer with healthy canopies helping to carry yields that had set favourable during flowering. This was followed by a warm and consistently dry summer, accompanied by the afternoon sea breezes that played their signature role in reducing disease pressure and moderating ripening conditions, delivering a long, even growing season. This allowed fruit to develop steadily with exceptional composure, while preserving acidity and freshness. While the growing season was smooth, the impact of the previous vintage's hot and early conditions remained evident in vine physiology, with some blocks showing uneven shoot growth and reduced vigour. Chardonnay displayed initial bursts of growth, followed by a developmental pause, which pushed veraison into mid-to-late January, with Chenin Blanc not far after that.
The 2025 vintage growing season temperatures were close to average and comparable to those experienced in 2021 and 2022—both considered high-quality vintages. The region experienced very little disease pressure throughout the season, contributing to excellent fruit conditions at harvest. Margaret River 2025 Vintage Harvest Conditions

After an abundant marri blossom in the summer of 2024, this season saw a noticeable absence, prompting fastpaced netting regimes across the region to protect grapes from native birds—who turn to the fruit when marri blossom is scarce. Such is the price of growing grapes in a biodiversity hotspot, where wildlife thrives. Harvest for white varieties commenced in early February, much more in line with traditional timings and around three weeks later than the very early 2024 vintage. On the whole, wines from the 2025 vintage in Margaret River will be remembered for its balance, consistency, and near-perfect ripening conditions.

The fruit for our 2025 Chenin Blanc was sourced from an organically certified single vineyard in the Treeton subregion on Margaret River. This fruit has been certified organic for a number or years and is in the transition to biodynamic status currently. The fruit was harvested in late February under ideal conditions.

WINEMAKING

The 2025 Chenin Blanc fruit was gently crushed and destemmed and cooled on skins for 12 hours before being pressed to tank and allowed to settle and cool for 24 hours and then transferred to a mix of 3 and 4 year old French oak barriques for fermentation and maturation. The barrels were frequently stirred during ferment, and less frequently during maturation. Maturation was in barrel, on full lees for a period of 6 months before being lightly fined, filtered and bottled.

All winemaking was certified organic as well as bottling.

APPEARANCE, NOSE & PALATE

In a glass this wine is pale straw coloured with a slight chartreuse green hue. On the nose the wine is dominated by citrus and quince aromatics. The palate presents as a flinty, minerally style with gentle textural charm and a zesty acidity on the finish.

Region	Margaret River
Alcohol	12.5%
Drinking Best	2026 – 2032