

the meandering négociant



2025 CHARDONNAY

The inspiration for this wine is easy. Chardonnay loves Margaret River, and Margaret River loves Chardonnay. Our love for Chardonnay is unconditional, and with love comes great respect – a respect for Margaret River as one of the best locations to grow Chardonnay in Australia. Along with a respect for the individual traits of the differing Chardonnay clones grown in the region, the subtle variance of terroir, and particularly the vintage conditions which we're dealt. Ultimately this combines to a great respect for the critical role of winemaking great fruit into brilliant Chardonnay. Stylistically, we say the 2025 Chardonnay is a contemporary Margaret River Chardonnay with a classical edge.

VINTAGE & VITICULTURE

After coming off one of the earliest and quickest vintages ever of 2024, 2025 presented as a more 'classical vintage'. A wet, cool to moderate winter and spring set a good foundation for vineyards that had been drained from the previous hotter vintage. Summer was a moderate, gradual warm up which provided for good time on vines for varieties, like the small bunch gingin chardonnay which appreciates a bit of extra hang time to develop some really great flavours and phenolics.

The fruit for our 2025 Margaret River Chardonnay was sourced from two growers. We combined two sub regions – Yallingup and Wilyabrup to build a Chardonnay which shows regional characters. The Yallingup fruit was hand harvested on February 11, a day off when it was harvested in the unicorn vintage of 2023! This fruit parcel is all Gingin clone and presented with its typical small bunches with a significant portion of chicken berries to hens which kept the acid levels up and allowed flavours to develop further on the vine. This vineyard is run organically and typically yields very low, and the significantly higher proportion of chicken to hen berries further reduced the yield – but to the benefit of concentrated quality fruit. This fruit parcel has always produced a more pure, mineral expression of the site with a focused acid line, a sea spray savoury edge and oyster shell complexity.



The Wilyabrup Chardonnay portion was harvested on later on February 18, not dissimilar to our 2023 pick date for this vineyard. Like the Yallingup portion this is all Gingin clone. This portion of fruit, which amounted for almost 60% of the blend, was picked a little riper to add further power into the fruit spectrum combining the citrus line with a touch of fresh, zesty passionfruit pith notes.

The vine age of these two Chardonnay parcels is 25 and 30 years which is why very little intervention is required therefore giving us the luxury of picking at the optimum time to allow flavour intensity, tannins and sugars to develop with balance and harmony. Both Chardonnay parcels of fruit delivered elegance and freshness with lovely natural acidity, from a stunningly epic vintage

WINEMAKING

The hand harvested fruit was refrigerated for 24 hours and cooled down before being whole bunch pressed direct from press to an even mix of new, one year old and two year old French oak barriques and Hogshead barrels for natural fermentation. It matured in barrel on solids for 9 months with some gentle stirring to build some texture. Some barrels started creeping through MLF prior to winter and were cut off based on taste to provide a very small portion of MLF to further build some texture to this wine. The best barrels from these two parcels were selected in November and blended together and finished in December. The wine was bottled just prior to Christmas.

APPEARANCE, NOSE & PALATE

In a glass the wine presents with a vibrant straw tinged yellow. The nose is flinty with lifted intense varietal characteristics of citrus and stone fruit combined, and complimented by pretty white flowers. The palate expresses a mineral liveliness of stone fruit, with some oyster shell, and saline notes with well-balanced natural acidity and complexity.

Region Margaret River

Drinking Best 2026 – 2036