



CHARDONNAY

The Balnaves Coonawarra Vineyard was established in 1975 and is situated at the southern end of the Coonawarra Terra Rossa strip. The family, which has been associated with the district since 1855, and remains fully committed to a high level of 'hands-on' involvement.

Chardonnay was handpicked in late February, whole bunch pressed and barrel fermented. Matured on lees in 17% new oak for 11 months. A complex wine with jasmine and lemon rind on the nose complemented by chamomile and almond nougat on the palate. 36 barriques were produced.



RRP	\$30.00
VINTAGE	2025
VARIETY	Chardonnay
ALC/VOL	13.2%
TOTAL ACID	7.04 g/L
pH	3.02
RESIDUAL SUGAR	4.3 g/L
CELLARING	2 - 5 years
FOOD PAIRING	Enjoy with fresh barbequed fish with lime and chili or a creamy mushroom risotto with parmesan and fresh herbs.