2025

LB CHARDONNAY

Tasting Notes

Nose: Pretty florals abound — jasmine, orange blossom, lime leaf — with a sprinkle of nougat and a hint of toastiness underscoring it all.

Palate: Citrus characters — orange zest, green apples — with a suggestion of nougat, a sprinkle of white pepper, and a saline edge dominate the palate. There is weight and body present, but currently held tight under a bodice of structure, with a great acid line and length.

Pairing:: Steak tartare or tuna ceviche.



Technical notes

Vineyard: Sourced from three vineyards running the length of the Margaret River growing region to encourage complexity. The fruit is predominantly Gingin clone, with a portion of 95 clone as well. The cooler southern vineyard has brought acidity and lovely lime qualities to the wine, while the warmer vineyards have contributed citrus and generosity to the front palate.

Winery: The fruit was picked in the cool of the night and processed immediately to retain freshness. Juice was then run off to a combination of stainless steel and used and new French oak. Wild ferment was encouraged in the barrels, while the tank portion was inoculated. The wine spent six months on lees to encourage mouthfeel and texture, while aiming to retain freshness before being blended and bottled.

Fermentation:100% barrel fermented in French oak

Alcohol: 12.5%
Total Acidity: 7.0g/L
Residual Sugar: 0g/L

Cellaring: Drink now, or keep for 5+ years

A LIGHT DAY TIME DRINKING CHARDONNAY