

2025

WILYABRUP CHARDONNAY



Tasting Notes

Nose: A complex yet lifted nose featuring aromas of cashew, jasmine, hazelnuts, nougat, with grapefruit and salted lemon lifting the aromatics.

Palate: This is a complex wine that is immediately approachable. It is fresh, lively, and well integrated with all aspects of the wine singing in harmony. There is a weight to the wine, coming equally from the fruit and the supporting role of the oak.

The satiating acidity is reminiscent of bruised grapefruit - hints of a saline edge and samphire character driving the pithy texture to give length and vibrancy. Lip smackingly delicious!

Pairing: Any seafood or rich buttery dish would be elevated by drinking this wine alongside it.

Technical Notes

Vineyard: Estate grown fruit from vines planted from 1983. This is a blend of 38% Gingin clone, 34% 76 clone and 25% 95 clone. They were chosen for their power, depth of flavour and drive across the palate. These very low yielding vines and the influence of the close proximity to ocean combine for unique growing conditions and a delightful and special wine.

Winery: The fruit was hand picked in the cool of the morning and refrigerated overnight before being whole bunch pressed. The juice was then run off to a combination of used and new French oak barrels in varying sizes from barriques, hogsheads and puncheons. Wild ferment was encouraged. A little batonnage occurred for a few weeks post ferment before the wine was left to rest on its lees to encourage mouthfeel and texture. No malolactic fermentation occurred. The wine is a selection of the best barrels.

Fermentation: 100% French oak combination barriques, hogsheads and puncheons. 62% new oak.

Alcohol: 13%
Total Acidity: 7.30 g/L
Residual Sugar: 0 g/L

Cellaring: Drink now or be rewarded with careful cellaring 12+ years.

