



# EDWARDS

MARGARET RIVER

## 2024 RESERVE CHARDONNAY

Bright aromas of ripe lemon and lime, mingle with notes of white nectarine and flinty minerality from the tight-grained, lightly toasted French oak maturation. The flavours are fresh and vibrant, with lively acidity that balances the richness of the nectarine and white peach fruit. The oak influence is subtle contributing to structure, length and minerality.

### WINEMAKER'S NOTES (JONATHAN METTAM)

Fruit was hand-picked on 29 January 2024 and chilled to 10°C overnight in a refrigerated container. Next morning fruit was whole bunch pressed directly to a combination of new and seasoned fruit oak barrels, 30% new. Indigenous yeast fermentation was completed to dry followed by 10 months oak maturation with minimal stirring, The wine was then racked from barrel to tank in late November 2024, then stabilised, filtered and bottled on 6 December 2024

### VITICULTURIST'S NOTES (CHRISTO EDWARDS)

The 2023 wet winter was replaced quickly with a warm spring. Above average temperatures and almost no rainfall led to an early budburst and perfect growing conditions. Early veraison occurred in all varieties through December/ January due to consistent high temperatures which meant harvest was on track to be the earliest on record. 2024 was also a vintage with abundant marri blossom which favoured minimal bird pressure from silver eyes and parrots. Irrigation was used frequently on white varieties especially to try and balance sugar ripeness and flavours. All in all an excellent vintage with winemaker Jono very excited about the wines produced.

### TECHNICAL DETAILS

VARIETAL	100% Chardonnay
ALCOHOL	13.5%
HARVESTED	January 2024
BOTTLED	December 2024
CELLARING	Drink now to 10 years

