



# EDWARDS

MARGARET RIVER

## 2025 MATILDA CHARDONNAY

Enticing aromas of citrus, white nectarine and subtle oak, lead to a palate of fleshy stone fruits and lemon pith woven with cashew meal and lively mineral acidity. Very approachable now, this chardonnay will develop texture, complexity and reward.

### WINEMAKER'S NOTES (JONATHAN METTAM)

Fruit was select harvested in the cool of day on 21 February 2025, and immediately crushed and bag pressed to a stainless-steel tank for overnight setting. The juice was racked off thick lees the following day and transferred to a combination of new and seasoned French oak barrels, 20% new. Indigenous yeast fermentation was completed to dry followed by 10 months oak maturation with monthly batonage to increase texture and complexity. The wine was then racked from barrel to tank on 21 November 2025, stabilised, filtered and bottled on 1 December 2025.

### VITICULTURIST'S NOTES (CHRISTO EDWARDS)

The 2025 vintage was a beautifully balanced season, with ideal conditions for ripening. Moderately warm days followed by cool nights produced outstanding wines, particularly for whites such as Chardonnay and Semillon. A lack of Marri blossom led to increased bird pressure, requiring a large-scale netting program. Our winemaker, Jono, was especially pleased with the quality of Chardonnay delivered, which is now drinking beautifully.

### TECHNICAL DETAILS

VARIETAL	100% Chardonnay
ALCOHOL	13%
HARVESTED	February 2025
BOTTLED	December 2025
CELLARING	Drink now to 5 years

