

OX HARDY

2025 ADELAIDE HILLS CHARDONNAY

BACKGROUND

Though Ox has worked across many South Australian regions, a large part of his career was spent crafting Chardonnay for Petaluma in the Adelaide Hills. He also lives in the Hills and Chardonnay is his favourite drop, so an Ox Hardy Adelaide Hills Chardonnay was a natural extension to the range. Ox captures the unique expression of the region each vintage, delicately playing with oak to add a subtleness that keeps your palate guessing well after the finish.

2025 Vintage & WINEMAKING

An early harvest, with warm days and cool nights, enhanced flavour development and delivered excellent sugar–acid balance.

The fruit from Balhannah (Deanery Vineyard), Woodside (David Neyle Vineyard), and Piccadilly (Barratt Vineyard) was hand-picked and whole bunch pressed before being transferred to a mixture of new (35%) and seasoned French oak barriques for 8 months. Partial malo-lactic fermentation and monthly lees stirring has further built texture and generosity.

Winemaker Andrew Hardy

Appellation Adelaide Hills

Variety 100% Chardonnay

Vintage 2025

Colour Straw

Aroma Nectarines and yellow peach, with a hint of cashews, spicy oak and flint.

Palate Stone fruits continue on the palate with spicy oak. Crunchy acid and creamy texture from malolactic fermentation.

technical Alc 12.5% TA 7.2 pH 3.0

