



2024 CHARDONNAY

History: The Balnaves Coonawarra Vineyard was established in 1975 and is situated at the southern end of the Coonawarra Terra Rossa strip. The family, which has been associated with the district since 1855, and remains fully committed to a high level of ‘hands-on’ involvement.

Vintage 2024: Our Chardonnay was handpicked in late February at 12.5 baumé after a cool and dry period.

Winemaking: Whole bunch pressed, and barrel fermented with half wild ferment and half AWRI 1375 yeast,

Oak: 11 months maturation on lees in 25% new oak with 34 barriques produced.

Wine: A complex wine with jasmine and lemon rind on the nose complemented by chamomile and almond nougat on the palate

Alcohol/volume: 13.0%

Total Acid 7.66 g/L

pH: 3.13

Cellaring: 2 – 4 years

Food: Limestone Coast crayfish, any seafood dishes

Winemaker: Pete Bissell

Viticulturalist: Pete Balnaves

