



2024 Estate Chardonnay

Region

Hunter Valley

● Fresh, modern styles of Hunter Valley classics. State-of-the-art winemaking combined with top quality fruit make this quintessential range of wines ready to enjoy right now.

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The Story

Crafted with care, this Hunter Chardonnay embodies modern excellence.

The grapes are handpicked from our family vineyards, with each site reflecting its unique character.

A labour of love, Mike cherishes its versatility—equally delightful with food or savoured on its own.

The Wine

The nose has delicate hints of vanillin oak and yellow peach aromas.

The elegant profile features yellow peach and grapefruit notes, harmoniously blending with the creamy essence from seasoned French oak.

A medium palate weight gracefully concludes with a refreshing finish.

The Vintage

The 2024 vintage was fast and furious with the ideal conditions of hot and dry weather condensing the harvesting window to four weeks.

A dry period throughout the growing season saw the vines flourish. Yields were down, but quality was high which is ideal for our small family-owned winery.

The Potential

In showcasing our commitment to quality, this approachable wine is enjoyable in its youth yet promises further enhancement with 3-4 years of cellaring.

Embrace its current charm or anticipate heightened complexity with patience—a testament to its enduring potential.

The Match

Pair this 2024 Estate Chardonnay with grilled lemon herb chicken or seared scallops for a delightful culinary experience. Its elegant fruit notes of yellow peach and grapefruit, complemented by creamy oak, harmonise beautifully with the savoury flavours of these dishes, creating a truly memorable dining affair.