

Finisterre Chardonnay 2022

6x75cl

Winemaker Notes

Complex and restrained. Roasted nuts and nougat.
Underlying citrus blossom. Ample texture. Long fine acidity.

Vineyard

The soils in the vineyards of Karridale and Wilyabrup consist of laterite, with the red soils rich in iron and aluminum.

Winemaking

Whole bunch pressed. 50 % of the wine is aged in new French oak, and the remainder of the wine is aged in 1 & 2 year old oak

Vintage

The fruit was in exceptional condition at harvest, particularly Chardonnay, resulting in wines with great intensity, acidity, and ripeness.

Food match

Grapes

100% Chardonnay

Region/Appellation

Margaret River

Alcohol by volume

12.5%

Residual Sugar

1.9 g/l

pH

3.34

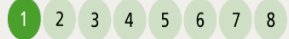
Total Acidity

6.31 g/l

Drinking Window

2025 - 2032

Tasting Guide



Dry

Medium

Sweet

Tasting note printed

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