

Signature Series Chardonnay

2023 6x75cl

Winemaker Notes

Grapes

85.5% Chardonnay

13% Semillon

1.5% Blend of Others

Region/Appellation

Margaret River

Alcohol by volume

12.5%

Residual Sugar

1.4 g/l

pH

3.32

Total Acidity

6.87 g/l

Tasting Guide



Tasting note printed
09/01/2026

Traditional white wine fermentation. Malolactic

fermentation was avoided on purpose, in order to retain the wine's long fine acidity. The wine was matured in French oak barriques (20% new).

Vineyard

The grapes come from selected parcels from sites across the Margaret River region, from Karridale in the south through to Wilyabrup in the north.

Winemaking

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Vintage

The Margaret River region in 2023 had a cool, dry season with excellent winter rains, resulting in good yields and exceptional quality. The white wines were outstanding, featuring bright acidity and intense fruit flavours.

Food match

Paired perfectly with a meaty white fish with a creamy sauce.

