

Faber Vineyard

2022 Frankland River CHARDONNAY

Our goal is to achieve freshness, richness, and drinkability in our Chardonnay. We harvest early when the fruit's balance of flavour and acidity favour this style. We use very old barrels which allow us to build richness from barrel ageing without masking the fruit aromas and flavours with oak.

We sourced fruit from 20 year old vines in Frankland River for this wine. Harvested on 3 of March, the cloudy juice was racked to hogsheads — all over 10 years old. These barrels which have matured our Chardonnays for over a decade add a unique fingerprint to the wine as it ferments and matures on its lees for 10 months prior to bottling.

The wine has excellent aroma of pears and nutty cashew notes. The palate is bright, crisp, and round. Pear and pink grapefruit flavours are evident and the mid palate displays a gentle creamy richness. There is generous length with a bright clean finish.

This wine is delicious now, and will continue to develop and soften for at least 5 years, drinking beautifully over that time.



Faber Vineyard was established in 1997 by well-known winemaker John Griffiths.

The dream is to grow regionally distinctive grapes and craft wines that are rich and flavoursome.