

2024 Pierro Chardonnay

- Predominantly Gin-Gin clone Chardonnay, grown on Willyabrup soils with a high proportion of granite.
- Chardonnay harvest commenced on 24/1/24 and concluded on 9/2/24 after 9 separate picks.
- Hand-picked, chilled, hand sorted and gently whole bunch pressed.
- Fermented in Burgundian Oak barriques – 31% new oak
- 86% of the wine underwent malolactic fermentation to improve length and mouthfeel.
- Wine was matured for 12 months in oak, with regular battonage (lees stirring) to build creaminess on the palate.
- One filtration at bottling and bottled in lightweight glass.
- Cellar for 10+ years

