



OAKOVER



CHARDONNAY

COLOUR

Pale straw, yellow

TASTING NOTES

Lifted nectarine and stone fruit supported by aromas of sweet vanillin oak. Crème Caramel and nectarine with white peach aromas and flavors with a soft and clean acidity finish.

WINEMAKING

Fermented using CH9 yeast in a mix of stainless steel tanks and seasoned French Oak for 4 months, then aged on lees for an additional 3 months.

VINTAGE CONDITIONS

Across Western Australia, the 2024 vintage provided the perfect growing conditions, producing fruit of excellent quality and intensity.

FOOD PAIRING

Crayfish, creamy pasta or hard cheese.

QUICK NOTES

VINTAGE

2025

WINEMAKERS

Damian Hutton
Marcello Fabretti

GROWING REGION

100% Swan Valley

GRAPE VARIETY

Chardonnay

ALC % VOL

13.5%

TITRATABLE ACIDITY

6.85

PH

3.42

OAK

French Oak

CELLARING POTENTIAL

Drink now or up to 2028