



LETHBRIDGE

The story of the wine ...

2024 Estate Chardonnay

The Story: The long debate over Chardonnay styles in the Australian wine industry has swung between lean, citrus-driven profiles and those that are rich, creamy, and full-bodied. Recent trends suggest a return to a balanced middle ground. This return to balance in Chardonnay aligns with broader global trends in the wine industry. Consumers increasingly seek wines that are versatile, food-friendly, and expressive of their origins. Australian winemakers are responding to these preferences by crafting Chardonnays that offer complexity and depth without veering to extremes. The 2024 Lethbridge Chardonnay is just that. A wine that speaks of harmony not extremes. I must admit, I am glad to have stayed the course, not bowing to the trends.

The Wine: From the Lethbridge, Hat Rock, Hillside Haven and Suma Park vineyards all located in the Geelong GI. The grapes for this wine were hand picked, whole bunch pressed and barrel fermented with wild yeast. The wine was allowed to go through malolactic fermentation and then aged for 11 months on fine lees in 40% new French oak barriques. A vibrant wine where a riot of orchard aromatics are the prelude for a floral palate of fig and white nectarine overlaying a delicate creaminess, beautiful drinking.



Vintage:	2024
Vineyards:	Hat Rock, Lethbridge, Hillside Haven, Suma Park
Variety:	100% Chardonnay
Aging Potential:	10+ years
Alcohol:	13.0%
Cellar Door Price:	\$60