



SIMON_TOLLEY

Adelaide Hills

CHARDONNAY

2024



HARVEST

A small parcel of carefully tended vines of Chardonnay fruit was harvested from the Tolley Vineyard in Woodside on the 13th of March 2024. The seasonal characters of the Bernard 95 clone this vintage were exceptional & specifically chosen for this vintage.

WINEMAKING

Handpicked grapes were gently whole bunch pressed to seasoned French oak barrels using free-run juice only. We used a cultured yeast (CY3079), giving the wine texture and complexity, no malo-lactic conversion was performed. While aging the wine was batonaged (stirring) for approximately 9 months before bottling.

CHARACTER

A complex bouquet with stone fruit aromas. Using quality French oak (10% new), a nicely textured wine persisting white stone fruit flavours – white nectarine, a rounded mouthfeel, ripe yellow apple, honey dew melon, with a hint of butterscotch and struck match. This wine is medium-full bodied, with subtle and restrained oak.

RELEASE DATE

May 2025

ALCOHOL

13 % alc/vol