

SWELL SEASON

2024 CHARDONNAY



Variety	Chardonnay
Soil Type	Forest Grove Gravelly Loam
Location	33.84° South, Altitude 105M 6.9km from the ocean
Wine Analysis	ALC 13.5% pH 3.31 TA 7.70
Oak	18% new French Oak for 10 months
Certification	ACO Certified Organic Vineyard

Winemaking

Warm and dry conditions throughout the 2024 growing season produced intensely flavoured Chardonnay. We began harvesting our blocks of Gingin clone Chardonnay in late January, which is roughly two weeks earlier than usual. The grapes were chilled overnight and gently pressed to tank, then racked the following day to a mixture of new and used French oak. The wine underwent a slow wild fermentation with little winemaking interference, helping maintain freshness and purity. After 10 months' maturation in oak, the final blend was assembled and gently filtered prior to bottling.



Margaret River,
Western Australia

@wayfinderwines

W: wayfinderwines.com.au | E: hello@wayfinderwines.com.au | P: +61 (8) 9755 2291