

wayfinder

2024 CHARDONNAY



Variety	Chardonnay
Clone	Gingin
Soil Type	Forest Grove Gravelly Loam
Vine Age	+25
Location	33.84° South, Altitude 105M 6.9km from the ocean
Wine Analysis	ALC 13.5% pH 3.17 TA 6.73g/L
Oak	35% new French oak for 10 months
Certification	ACO Certified Organic Vineyard

Winemaking

The wine was produced from a single block of old vine Gingin clone Chardonnay, planted on rocky soils on the western edge of the property. The grapes were harvested by hand and whole-bunch-pressed to tank, yielding high quality free-run juice with delicate citrus and stone fruit flavours. The juice was settled overnight and racked to French oak barriques (35% new) with a portion of the light fluffy lees added back to enhance depth and minerality. Wild fermentation was carried out at cool temperatures with occasional stirring of the lees to build texture and soften the palate. The wine was matured for 10 months in barrel and lightly filtered prior to bottling.



Margaret River
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