

wayfinder

2025 CHARDONNAY



Variety	Chardonnay
Clone	Gingin
Soil Type	Forest Grove Gravelly Loam
Vine Age	20+
Location	33.84° South, Altitude 105M 6.9km from the ocean
Wine Analysis	ALC 13.0% pH 3.20 TA 8.46
Oak	10% new French oak for 10 months
Certification	ACO Certified Organic Vineyard

Winemaking

The wine was produced from a single block of Gingin clone Chardonnay, planted in 2003. 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 (10% 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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