



Lawson's Dry Hills Chardonnay 2025

Tasting Notes

Lemon blossom, red apple and white peach produce attractive aromas while the palate shows white peach and subtle brioche flavours. It is well-balanced with a gentle acidity offsetting the ripe fruit flavours and lovely creamy texture.

Vineyards and viticulture

This single vineyard wine comes from our Chaytors Road vineyard and is 60% old vine Mendoza clone and 40% the Burgundy clone 548. These are naturally low-cropping and together with this site, produce lovely wines with intensity, freshness and texture.

Winemaking

The grapes were picked in ideal condition and gently pressed to stainless steel tanks for a slow, gentle fermentation with wild yeast (from the skins of the grapes). After this primary fermentation, the wine naturally underwent malolactic fermentation, where the sharp malic acid is exchanged for the soft lactic acid. This brings the overall acidity down and gives a richer texture and creamy note to the wine. It was then transferred to old French oak barrels and puncheons for two months before being bottled at the winery.

100% Chardonnay, Alc 13%, RS 1.5, TA 5.3, pH 3.45, Vegan

Cellar Door

