



Palliser Estate Chardonnay 2025

An elegant style of Chardonnay full of stonefruit characteristics, minerality and complexity.

COLOUR

Medium lemon with gold flecks.

AROMA

Aromas of creme brûlée, peach tart, nectarine, sea spray, white flowers and toasty French Oak.

PALATE

Rounded and gently creamy on the palate, with a distinctive interplay between ripe grapefruit freshness, fresh sourdough bread and a salty, umami complexity, this is a Chardonnay of wonderful weight and length.

AGEING POTENTIAL

Enjoy young or cellar with confidence until 2033.

FOOD PAIRING

A perfect fit for all seafood and white meats, this will have you reaching for dishes like prawn linguine or salt-roasted chicken in a thyme butter pan sauce.

TECHNICAL DETAILS

Picking Date: March 2025
Bottling Date: March 2026
Alcohol: 13.0%
pH: 3.27
TA: 6.4

WINEMAKER

Guy McMaster

VITICULTURE

40% of the fruit from our organic vineyard Om Santi with the balance from the Woolshed vineyard. The clonal mix is 39% Clone 548, 42% Clone 95, 19% Clone 15.

WINEMAKING

Handpicked, whole bunch pressed and fermented in french oak barrels by the yeast from the vineyard. After fermentation is complete the barrels are kept topped and some lees stirring on selected barrels adds complexity and texture to the wine. After 10 months in barrel the wine is racked clear to tank and bottled in March 2026.

PALLISER

