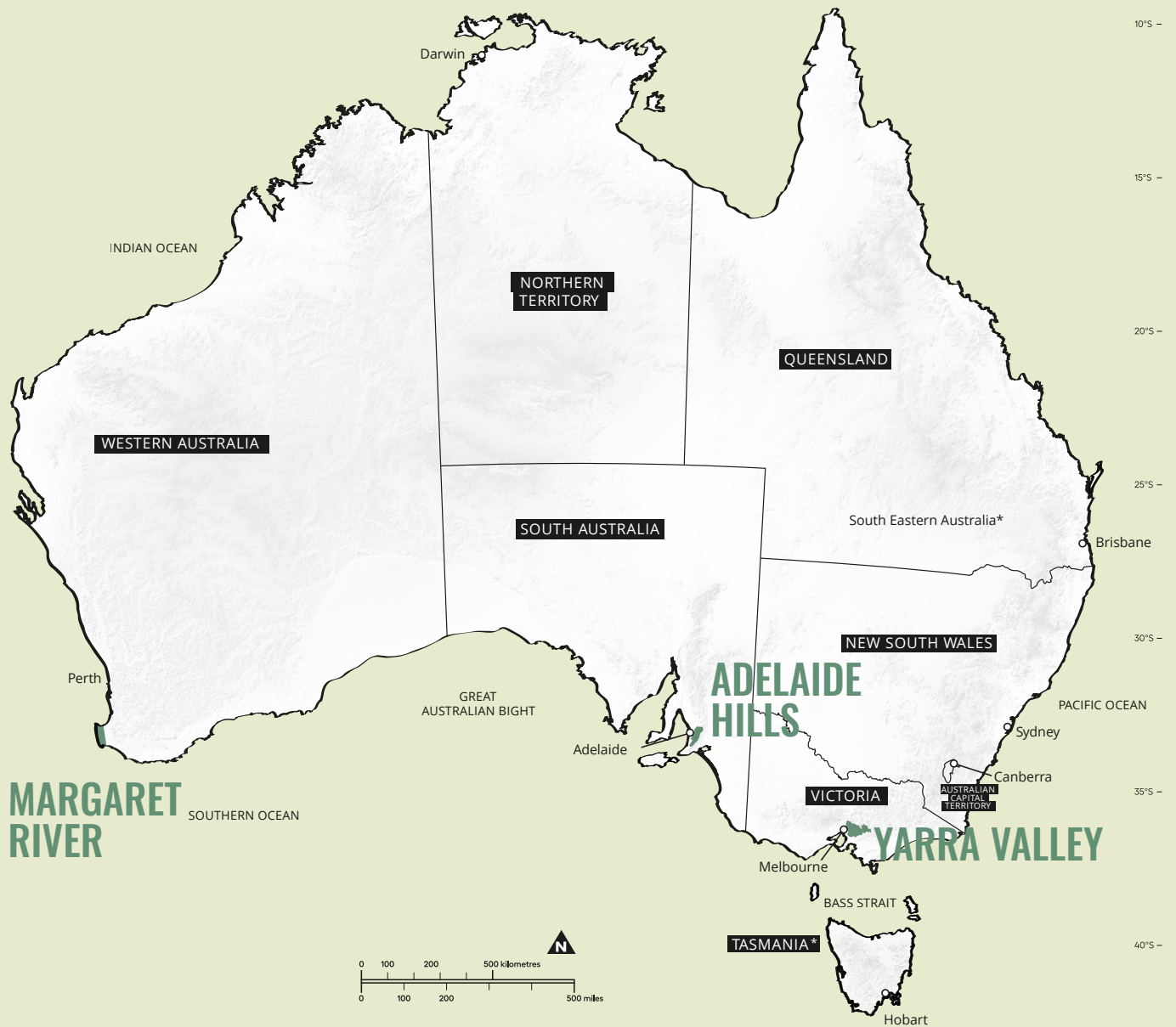


# CHARDONNAY PREMIER LEAGUE

UNVEILING THE EXCELLENCE OF  
ADELAIDE HILLS,  
MARGARET RIVER  
& YARRA VALLEY



# CHARDONNAY PREMIER LEAGUE AUSTRALIA



**MARGARET  
RIVER**

**ADELAIDE  
HILLS**

**YARRA VALLEY**

## MARGARET RIVER

## ADELAIDE HILLS

## YARRA VALLEY

<b>LOCATION &amp; GEOGRAPHY</b>	300kms SSW of Perth, Western Australia. Surrounded by the Indian Ocean and Southern Ocean.	25kms west of the Adelaide CBD into the heart of the Adelaide Hills.	28 km east from Melbourne surrounded by the Yarra Ranges. Follows the catchment zone of the Yarra River.
<b>Latitude</b>	33°31'S (Cape Naturaliste) to 34°22'S (Cape Leeuwin)	34°72'S (Mount Crawford) to 35°35'S (Mount Compass)	37°46' (Humevale) to 37°98' (Gembrook)
<b>Longitude</b>	114°58' (Cape Clairault) to 115 18'E (Gladstones Line)	138°61'E (Chandler's Hill) to 139°07'E (Tungkillo)	145°07 (Heidelberg) 146°24 (Baw Baw)
<b>Highest Elevation:</b>	231 metres	714 metres	1338 metres
<b>Climate</b>	Mediterranean with a strong maritime influence.	Cool climate with elevation with cold winters and winter-dominant rainfall.	Cool climate.
<b>Annual rainfall</b>	1,000mm+	700-1200+mm (avg 744mm; location dependent).	1,099mm location dependent.
<b>January mean temperature:</b>	20.6°C (69.1°F)	19.2°C (66.5°F)	18.9°C (66 °F)
<b>Mean growing degree days (October–April)</b>	1851	1097 - 1490	1346 - 1452
<b>Ave. diurnal temperature (°C)</b>	10.1		
<b>Harvest</b>	Early February to Mid-late April	Mid February to late April	Early-Mid February to late April
<b>Soils</b>	Whilst the unique Forest Grove ironstone soils are some of the most acclaimed, the region's diversity of soil types offer optimal conditions for a myriad of grape varieties, styles and wine complexity.	Highly variable in structure and chemistry, but generally a mixture of sandy loams, loams and clay loams over clay subsoils, often combined with shale and ironstone. Due to the high topographic variability, ranging from steep slopes to undulating hills, there is a mix of shallow stony soils on hill tops and deep peat-like clays in lower areas, affecting vine vigour.	Two prominent and radically different soil types create regional diversity and interest:  Northern side features soils of grey to grey-brown on the surface, with red-brown clay subsoils often filled with rock.  Southern side features much younger, immensely deep, fertile red volcanic soil.
<b>SIZE</b>	North to South: 110kms (68 miles). West to East: 27kms (17 miles)	North to South: 90kms (56 miles). West to East: 25kms (15.5 miles)	
<b>Total Region (GI)</b>	213,00 hectares. Remnant vegetation: 98,750 hectares (46%)	145,100 hectares. Remnant vegetation approx 18,863Ha (13%)	155,442 hectares
<b>Area under vine</b>	5,840 hectares (2.7%)	3,800 hectares (2.6%)	2,325 hectares (1.5%)
<b>Area Organic / Biodynamic Vineyards</b>	738 hectares (12.6% of total area under vine)	No concise data. Likely less than 3% of total area under vine	No concise data. Likely less than 3% of total area under vine
<b>Harvest Volumes</b>	31,542 tonnes (Vintage 2021) Less than 2% of Australia's wine grape crush.	30,000 tonnes (Vintage 2021) 24,000T (2017-21 average); less than 2% of Australia's wine grape crush.	8,844 tonnes (2015-23 average) Less than 1% of Australia's wine grape crush.
<b>Wine Producers</b>	200 (Over 60% crush less than 50T, approximately 4,000 9LE cases). Margaret River is a boutique wine region.	180+ (over 40% of the crush is less than 20T and over 70% is less than 100T). Adelaide Hills is a boutique wine region.	110+ (over 60% of the crush is less than 100 tonnes). Yarra Valley is a boutique wine region.
<b>Average Crush Size</b>	158 tonnes	130 tonnes	
<b>Sustainable Winegrowing Australia Certification</b>	47 certified vineyards 13 certified wineries 1 certified wine business	41 certified vineyards 4 certified wineries 1 certified wine business	8 certified vineyards 4 certified wineries 1 certified wine business
<b>Key Varieties</b>	Cabernet Sauvignon 19.5% Sauvignon Blanc 18.2% <b>Chardonnay 17.3%</b> Semillon 16.5% Shiraz 14.5% Merlot 4.1% Other White 5.0% Other Red 3.9%	Sauvignon Blanc 27% <b>Chardonnay 23%</b> Pinot Noir 20% Pinot Gris / Grigio – 9% Shiraz – 7%	Pinot Noir 43% <b>Chardonnay 28%</b> Shiraz 9% Cabernet 6% Pinot Gris / Grigio 4% Other white 3% Other red 3%
<b>Chardonnay Clones</b>	Gin Gin, Clone 95	Various	I clones, Bernard 95, P58, ENTAV-548, Gin Gin, Mendoza

# THE ADELAIDE HILLS



## THE ADELAIDE HILLS

The Adelaide Hills is the premier cool climate wine region of South Australia. Stretching across the Mount Lofty Ranges to the east of Adelaide, its high altitude ensures lovely cool conditions, particularly at night. Since the early 1970s, the cooler climates and elevation of the Adelaide Hills have provided ideal conditions for high-quality Chardonnay production. The diversity of the Adelaide Hills' micro-climates and winemaking styles yields Chardonnays that appeal to a range of palates; but the clear strength is wines that are elegant, textured, and lean with purity of fruit and the acid structure to age and evolve gracefully. In the vineyard, sustainable practices in the Adelaide Hills are focused on the benefits of small-scale farming and lower cropping in the steep and undulating terrain, as well as promoting the protection and regeneration of natural biodiversity. Both the wines and the region are increasingly recognised on the world stage.



# ADELAIDE HILLS WINE #1

# BIRD IN HAND NEST EGG CHARDONNAY 2021



<b>VINEYARD</b>	The Bird in Hand Estate vineyard (clone 95), and Bowyer Ridge, Mt Torrens. Orientation. Aspects. Notable features. The original farm was painstakingly chosen for super premium Chardonnay production, due to its elevation and layout providing cooler conditions than surrounding areas. The Vineyard orientation is constituted of a South facing slope and Northwest facing slope. Both blocks are spur pruned, VSP trained, bunch thinned for crop regulation.
<b>LOCALITY</b>	Longitude: 34.52° S, Latitude: 138.54° E, Altitude: Located northeast of Lobethal, 475-490m above sea level.
<b>SOILS</b>	Red loamy soils with mica schist and ironstone gravel providing ideal nutrition and drainage for perfectly balanced vines.
<b>VINE AGE</b>	The vineyard was planted in 2003 and 2007.
<b>CLONE</b>	Bernard clones 76, 95 & 96 from Dijon, Burgundy.
<b>HARVEST</b>	Between 1st and 8th March
<b>WINEMAKING</b>	The utmost attention and gentle handling. 100% hand-picked in the cool early morning. Transported to the winery and refrigerated overnight. Hand sorted, then whole-bunch pressed. Free run juice only taken, pressed directly to French Oak barrels (barriques, Bottes and puncheons), with high levels of natural solids. Fermentation was 100% wild, with each barrel an individual ferment. Most barrels finished fermentation within 6-7 days, although some took up to 4 weeks. Following primary fermentation, barrels were left to complete a natural malo-lactic fermentation. During this time, barrels were stirred weekly to suspend the lees, giving the wine added texture and flavor.
<b>OAK</b>	Batches spent 9 months on their yeast lees in barrel prior to blending. Every Chardonnay barrel was then blind tasted and graded by the winemaking team. 80% of the blend was new oak from premium French coopers, including D&J, Louis Latour, D'Aquitaine and Taransaud, with the balance from barrels 1 – 3 years old barrels. Larger format oak featured significantly in the final blend.
<b>WINE ANALYSIS</b>	Alc 12.6%, pH 3.16, TA 6.20
<b>WINEMAKER</b>	Sarah Burvill
<b>SOCIAL MEDIA</b>	Instagram: <a href="#">@birdinhandwine</a> ; FB: <a href="#">birdinhandwinery</a>
<b>WINERY CONTACT</b>	Mashoom Tait – Brand Director, <a href="mailto:mashoom@birdinhand.com.au">mashoom@birdinhand.com.au</a>
<b>IMPORTER</b>	Seckford agencies
<b>RRP</b>	£40
<b>CERTIFICATION</b>	Organic principles for Woodside estate, Sustainable Winegrowing Australia for Woodside vineyard and winery.

# ADELAIDE HILLS WINE #2

# ASHTON HILLS RESERVE CHARDONNAY 2021



<b>VINEYARD</b>	Sourced from two vineyards located in the Piccadilly Valley
<b>LOCALITY</b>	Longitude: Latitude: Altitude: 550m
<b>SOILS</b>	Basket range sandstone
<b>VINE AGE</b>	1980's
<b>CLONE</b>	Antav 84 & Mendoza
<b>HARVEST</b>	9th and 11th March 2021
<b>WINEMAKING</b>	Wild fermented, partial MLF, fermented and aged in mostly 500L French oak puncheons for 9 months.
<b>OAK</b>	French oak puncheons
<b>WINE ANALYSIS</b>	Alc 12%, pH 3.14, TA 7.7g/L
<b>WINEMAKER</b>	Liam Van Pelt
<b>ACCOLADES</b>	
<b>SOCIAL MEDIA</b>	<a href="#">ashtonhillsvineyard</a>
<b>WINERY CONTACT</b>	Liam Van Pelt; <a href="mailto:lvanpelt@ashtonhills.com.au">lvanpelt@ashtonhills.com.au</a>
<b>IMPORTER</b>	Gonzalez Byass UK
<b>RRP</b>	£40
<b>CERTIFICATION</b>	Organic principles, Sustainable Winegrowing Australia



<b>VINEYARD</b>	Single Vineyard – Macclesfield, Adelaide Hills Block 8 on a steep south facing slope.
<b>LOCALITY</b>	Longitude: 35°11'08.99S Latitude: 138°49'19.31"E Altitude: 350m
<b>SOILS</b>	Red Podzolic over Sandy Loam
<b>VINE AGE</b>	Semillon roots planted in 1995 – Chardonnay Grafted in 2018
<b>CLONE</b>	ENTAV – 76, 95, 96, 589 – Mendoza
<b>HARVEST</b>	17th of March
<b>WINEMAKING</b>	Sorting and selection start out in our high-altitude Chardonnay vineyards, where only the best bunches are handpicked, ensuring low yield, yet high quality. Using a mix of Entav clones, to offer more blending options, the fruit is whole bunched pressed with the juice racked into French oak puncheons (20% new, 30% second use, 50% third use) and barrel fermented for 20 days. A portion of the blend sees malolactic fermentation and lees contact for approximately 3 months, with a total time of 9 months in oak before light filtration pre-bottling.
<b>OAK</b>	Billon (French) – Stockingr (Australian)
<b>WINE ANALYSIS</b>	Alc 12% pH 3.21 TA 6.1
<b>WINEMAKER</b>	Peter Saturno and Brian Walsh
<b>ACCOLADES</b>	New Release
<b>SOCIAL MEDIA</b>	<a href="#">@longviewvineyard</a>
<b>WINERY CONTACT</b>	Peter Saturno - +61 417 869 159
<b>IMPORTER</b>	N/A
<b>RRP</b>	£25
<b>CERTIFICATION</b>	Organic principles



# ADELAIDE HILLS WINE #4

## THE LANE 'BEGINNING' CHARDONNAY 2022



<b>VINEYARD</b>	Located in the central Adelaide Hills, more than 450m above sea level, The Lane Vineyard was established in 1993. With a multitude of aspects, soil types and micro climates, our estate produces cool climate wines with persistence and power.
<b>LOCALITY</b>	Longitude: 34.9905° S Latitude: 138.8261° E Altitude: 410m
<b>SOILS</b>	Loam over heavy clay, on limestone and calcium silicates.
<b>VINE AGE</b>	1993
<b>CLONE</b>	B124, B96, B76
<b>HARVEST</b>	March 2022
<b>WINEMAKING</b>	Hand picked, whole bunch pressed directly to French oak puncheons (40% new). Full solids ferment with indigenous yeast in our cool barrel cellar. Partial malolactic fermentation and battonage for up to 8 weeks. Further maturation in oak for 9 months.
<b>OAK</b>	40% new French oak puncheons 60% seasoned French oak
<b>WINE ANALYSIS</b>	Alc 13% pH 3.24 TA 6.79
<b>WINEMAKER</b>	Sam Milne
<b>ACCOLADES</b>	Trophy – Best South Australian Chardonnay – Royal Melbourne Wine Show 2023 Gold – Decanter World Wine Awards, London 96 points – Jeni Port 94 points – James Halliday
<b>SOCIAL MEDIA</b>	<a href="#">@thelanevineyard</a>
<b>WINERY CONTACT</b>	Jared Stringer, <a href="mailto:jared@thelane.com.au">jared@thelane.com.au</a>
<b>IMPORTER</b>	Corney & Barrow
<b>RRP</b>	£21.50
<b>CERTIFICATION</b>	N/A

# ADELAIDE HILLS WINE #5

# TURON WINES LIMITED CHARDONNAY 2021



<b>VINEYARD</b>	Notable features. Single Vineyard, Lenswood, Adelaide Hills. 580m Elevation North East Aspect.
<b>LOCALITY</b>	Longitude: 34.89° S Latitude: 138.82° E Altitude: 580m
<b>SOILS</b>	Well drained light brown clay with shale fragments overlying a sandstone bed rock.
<b>VINE AGE</b>	1994
<b>CLONE</b>	I10V1
<b>HARVEST</b>	24/03/21
<b>WINEMAKING</b>	Whole bunch pressed to 500L French oak at 550L/ton. Wild ferment. 70% new oak. Natural malolactic fermentation. 10 Months maturation in oak.
<b>OAK</b>	French – 500L. 70% new.
<b>WINE ANALYSIS</b>	Alc 13.0% pH 3.30 TA 6.1
<b>WINEMAKER</b>	Turon White
<b>ACCOLADES</b>	94 Points Campbell Mattinson – The Wine Front.
<b>SOCIAL MEDIA</b>	<a href="#">@turonwines</a>
<b>WINERY CONTACT</b>	Turon White
<b>IMPORTER</b>	Justerini and Brooks
<b>RRP</b>	£29.70
<b>CERTIFICATION</b>	Organic principles in vineyard. Certified organic production in winery.



# MARGARET RIVER





## MARGARET RIVER

Nestled in Australia's secluded south-west, Margaret River is a spectacular coastal wine region with stunning biodiversity on ancient granite landforms and ironstone gravel soils. Here, the powerful Indian and Southern Oceans meet, engulfing this land with the energy of pristine air untouched for thousands of kilometres.

The Margaret River Wine Region is an important biodiversity hotspot with abundant forests, caves and endemic flora and fauna which has been carefully tended by the Wadandi (Saltwater) People for 60,000 years. It is also home to many world-class vineyards since the first plantings in 1967.

The confluence of a perfect climate and the distinctive heritage Gingin clone produces pure, layered and expressive Margaret River Chardonnays of elegance and power, which proudly rank among the world's best.



# MARGARET RIVER WINE #1

# McHENRY HOHNEN CALGARDUP BROOK VINEYARD CHARDONNAY 2021



<b>VINEYARD</b>	100% Single Vineyard. Calgardup Brook Vineyard. This vineyard lies just inland from the coast. Its sandy, schisty soils are well weathered. These chardonnay vines run east-west with a slightly sloping northern aspect.
<b>LOCALITY</b>	Longitude: 115°02'59", Latitude: 34°02'43"S, Altitude: 72m
<b>SOILS</b>	Granite, schists and compacted sand
<b>VINE AGE</b>	27 years, Planted 1996
<b>CLONE</b>	100% Gingin Clone Chardonnay
<b>HARVEST</b>	25 February 2021
<b>WINEMAKING</b>	Hand-picked, whole bunch pressed and transferred directly to oak with full solids. Fermented by the native yeast in French oak. Batonnage to encourage autolytic activity was based on flavour and partial MLF to balance the high natural acidity of this vintage. The wine was racked out of barrels with full lees to tank in December before bottling in February 2022.
<b>OAK</b>	French oak barriques (approximately 30% new)
<b>WINE ANALYSIS</b>	Alc 13%, pH 3.19, TA 6.6 g/L
<b>WINEMAKER</b>	Japo Dalli Cani
<b>ACCOLADES</b>	96 points – James Suckling 95 points – Vinous
<b>SOCIAL MEDIA</b>	<a href="#">@mchenryhohnen</a>
<b>WINERY CONTACT</b>	Blair Poynton, <a href="mailto:sales@mchenryhohnen.com.au">sales@mchenryhohnen.com.au</a>
<b>IMPORTER</b>	Louis Latour Agencies
<b>RRP</b>	£42
<b>CERTIFICATION</b>	Using Biodynamic Practices

# MARGARET RIVER WINE #2

# VOYAGER ESTATE MJW CHARDONNAY 2020



<b>VINEYARD</b>	Estate Vineyard Block B6, B5 & V12
<b>LOCALITY</b>	Stevens Valley, Margaret River Longitude: 115 18' E, Latitude: 34' S, Altitude: 40-90m along a gentle slope
<b>SOILS</b>	Extremely gravelly, high granite content & stony, clay base
<b>VINE AGE</b>	Average age 20 years, with the oldest vineyard planted in 1978.
<b>CLONE</b>	Clone 95, Gingin clone & Clone 76
<b>HARVEST</b>	4 to 13 February 2020
<b>WINEMAKING</b>	Select parcels were hand-harvested and pressed separately, before natural yeast fermentation in French oak. The Dijon 95 clone batch underwent malolactic fermentation to increase structure and reduce the wine's natural acidity. Bâtonnage was conducted monthly for the 9 months of barrel maturation, prior to blending in November 2020 and bottling in January 2021.
<b>OAK</b>	French oak, 9 months 27% new, 67% one year old and 6% two year old
<b>WINE ANALYSIS</b>	Alc 13%, pH 3.29, TA 6.6 g/L
<b>WINEMAKER</b>	Travis Lemm
<b>ACCOLADES</b>	96 points - James Suckling 95 points - Halliday Wine Companion 2023
<b>SOCIAL MEDIA</b>	<a href="#">@voyagerestate</a>
<b>WINERY CONTACT</b>	Fiona Findlay, <a href="mailto:ffindlay@voyagerestate.com.au">ffindlay@voyagerestate.com.au</a>
<b>IMPORTER</b>	Pol Roger Portfolio
<b>RRP</b>	£46
<b>CERTIFICATION</b>	Australian Certified Organic

# MARGARET RIVER WINE #3

# STELLA BELLA LUMINOSA CHARDONNAY 2022



<b>VINEYARD</b>	Luminosa Vineyard
<b>LOCALITY</b>	Gnarawary road in the Boodjidup Valley Longitude: 115 07' E, Latitude: 33.99' S, Altitude: 83 - 95m
<b>SOILS</b>	Top Soil: Loamy soils combined with high organic matter and small ironstone rocks. Sub Soil: Ironstone levels increasing in size and frequency with depth.
<b>VINE AGE</b>	25 years, Planted 1998
<b>CLONE</b>	100% Gingin Clone Chardonnay
<b>HARVEST</b>	19 February 2022
<b>WINEMAKING</b>	The endemic Gingin Chardonnay Clone was handpicked in two parcels during the cool of the morning at the perfect flavour ripeness. Whole bunch pressed to maintain fruit purity. Settled over night and transferred on lees to French oak barrels for natural fermentation. Battonage as required. Bottled unfiltered and unfiltered.
<b>OAK</b>	French oak, 9 months 42% new, 40% second, 20% 3rd (100% Mercurey VTG ST)
<b>WINE ANALYSIS</b>	Alc 13.1%, pH 3.05, TA 8.21 g/L
<b>WINEMAKER</b>	Luke Jolliffe
<b>ACCOLADES</b>	Trophy - Best White Table Wine - Royal Queensland Wine Awards 2023 Trophy - Most Outstanding White Wine - Royal Adelaide Wine Show 2023
<b>SOCIAL MEDIA</b>	<a href="#">@stellabellawines</a>
<b>WINERY CONTACT</b>	Deejay Parker, <a href="mailto:deejay@stellabella.com.au">deejay@stellabella.com.au</a>
<b>IMPORTER</b>	Alliance Wines
<b>RRP</b>	£54
<b>CERTIFICATION</b>	Sustainable Winegrowing Australia Certified Vineyard and Winery since 2022



# MARGARET RIVER WINE #4

# VASSE FELIX HEYTESBURY CHARDONNAY 2021



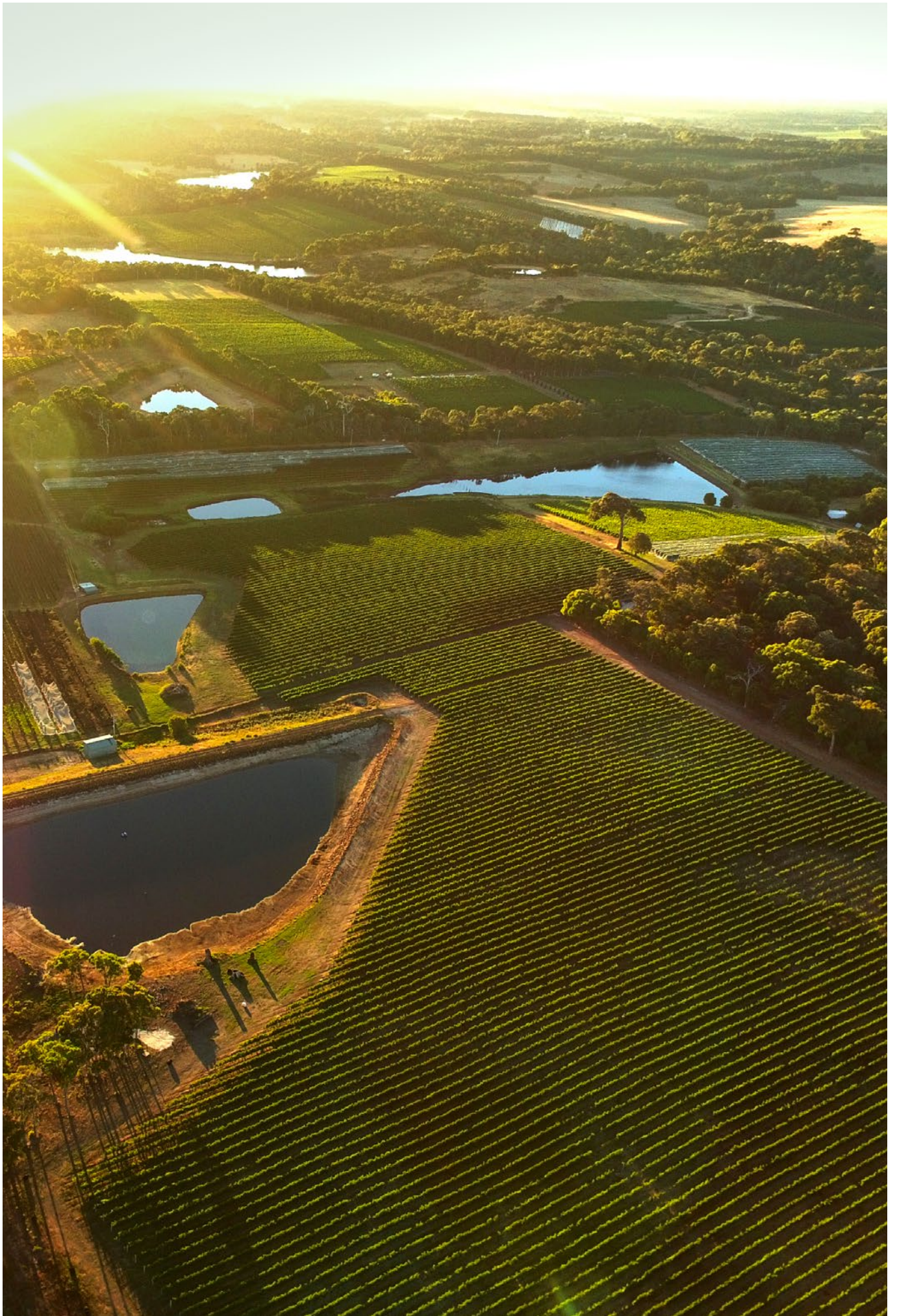
<b>VINEYARD</b>	A selection of the most unique and striking vineyard sections, recognised for their distinguishing 'Heytesbury' character.
<b>LOCALITY</b>	Boodjidup Vineyard; Latitude & Longitude: 33°59'S, 115°05'E Locality: Walcliffe Altitude Range 75 - 95 m  Home Vineyard; Latitude & Longitude 33°49'S, 115°02'E Locality Wilyabrup Altitude Range 80 - 110 m
<b>SOILS</b>	Boodjidup: Gravel and sandy loam over clay Wilyabrup: Gravel loam over clay
<b>VINE AGE</b>	Boodjidup: First Planted 1997 Wilyabrup: First planted 1967
<b>CLONE</b>	100% Gingin Clone Chardonnay
<b>HARVEST</b>	16 - 26 February 2021. A cooler, slightly later harvest year.
<b>WINEMAKING</b>	Hand-harvested, whole-bunches were pressed and transferred direct to barrel as unclarified juice. Only natural yeasts from the vineyard fermented the wine and was nurtured in our cellar for 15 months, 9 of which were in oak with some lees stirring.
<b>OAK</b>	French oak barrique, 9 months 56% new, 44% 1-3 year old
<b>WINE ANALYSIS</b>	Alc 13%, pH 3.14, TA 6.8 g/L
<b>WINEMAKER</b>	Virginia Willcock
<b>ACCOLADES</b>	98 points - James Suckling Top 100 wines of the World 2022 17++ points - Jancis Robinson 95 points - Wine Enthusiast
<b>SOCIAL MEDIA</b>	<a href="#">@vassefelixwines</a>
<b>WINERY CONTACT</b>	Erin O'Neil, <a href="mailto:erin.oneil@heytesburywine.com.au">erin.oneil@heytesburywine.com.au</a>
<b>IMPORTER</b>	Fells
<b>RRP</b>	£60
<b>CERTIFICATION</b>	First year Wilyabrup & Boodjidup certified Organic

# MARGARET RIVER WINE #5

# CULLEN WINES KEVIN JOHN CHARDONNAY 2022



<b>VINEYARD</b>	100% Cullen Vineyard, from 3 separate clone chardonnay blocks.
<b>LOCALITY</b>	Wilyabrup
<b>SOILS</b>	Forest grove
<b>VINE AGE</b>	Planted in 1976 and 1988, on their own roots, yielding 1.8 tonnes per hectare.
<b>CLONE</b>	100% Gingin Clone Chardonnay
<b>HARVEST</b>	Hand Harvested around the biodynamic calendar over 8 different harvest times from the 3rd to the 21st February 2022, including a pick on Fruit and Flower days between the 3rd and 17th February and one pick on a full Moon, Moon opposite Saturn Fruit day.
<b>WINEMAKING</b>	The fermentation took place in 50% new biodynamic puncheons, where it was left to mature for a further 6 months. Battonage during fermentation and no fining filtration or cold stabilisation to bottle.
<b>OAK</b>	6 months 50% new oak
<b>WINE ANALYSIS</b>	Alc 13.5%, pH 3.27, TA 5.8 g/L
<b>WINEMAKER</b>	Vanya Cullen
<b>ACCOLADES</b>	98 points - Ray Jordan, Wine Pilot 97 points - Winsor Dobbin 97 points - Erin Larkin, Robert Parker Wine Advocate
<b>SOCIAL MEDIA</b>	<a href="#">@cullenwines</a>
<b>WINERY CONTACT</b>	Vanya Cullen, <a href="mailto:vanya@cullenwines.com.au">vanya@cullenwines.com.au</a>
<b>IMPORTER</b>	Liberty Wines
<b>RRP</b>	£137
<b>CERTIFICATION</b>	Certified Organic and Biodynamic and Carbon Neutral



# THE YARRA VALLEY



*Wine.*  
*Yarra Valley*

## THE YARRA VALLEY

One of Australia's coolest wine regions, both in climate and in its ability to create diverse, progressive and unique wines.

The Yarra Valley is on the land of the Wurundjeri people, and it is from these ancient soils we create our premium wines.

With the majority crushing under 100 tonnes, producers are committed to sustainable practices and the protection of biodiversity on their land. Variations in altitude, soil type, aspect and microclimates throughout the region allow for an abundance of wine varietals to thrive. Known for its incredible diversity and quality, the Yarra Valley is producing world-class Chardonnays in a style that creates wines of complexity and finesse. Cool temperatures allow for a slow ripening in the vineyard, contributing to the development of balanced and complex wines.

Only 50km from the city, the region is a natural extension of Melbourne's world-famous food and wine culture, offering unrivalled choice in a spectacular landscape.



# YARRA VALLEY WINE #1

# LA MAISON DE ONG CHARDONNAY 'CHASING THE SUN' 2022



<b>VINEYARD</b>	"Swallowfield" Gembrook, "Willowlake" Gladysdale
<b>LOCALITY</b>	(-37.91797, 145.58056), (-37.82919, 145.6429)
<b>SOILS</b>	Red volcanic soils with granite & quartz
<b>VINE AGE</b>	Average vine age 33 years
<b>CLONE</b>	Bernard 76, I10V1, P58
<b>HARVEST</b>	Late March 2022
<b>WINEMAKING</b>	Hand-picked fruit. Majority whole bunch pressed to tank and settled over night, racked to puncheons the next day. A portion destemmed and left on skins for 5-7 days, before being pressed out to oak puncheons (500L). Ambient yeast ferment. 10 months in oak. No additions apart from SO <sub>2</sub> before bottling.
<b>OAK</b>	Francois Freres & Stockinger puncheons
<b>WINE ANALYSIS</b>	Alc 13.0%, pH 3.30, TA 6.1 g/L
<b>WINEMAKER</b>	Jayden Ong
<b>ACCOLADES</b>	NA / Not sent for review
<b>SOCIAL MEDIA</b>	<a href="#">@jaydenong_wines</a>
<b>WINERY CONTACT</b>	<a href="mailto:jayden@jaydenong.com">jayden@jaydenong.com</a>
<b>IMPORTER</b>	Lea & Sandeman (UK)
<b>RRP</b>	£46
<b>CERTIFICATION</b>	N/A



<b>VINEYARD</b>	100% Single Vineyard. Gladysdale, Upper Yarra Valley Vineyard. Produced from fruit grown on a single 30+ year old block in the Willowlake Vineyard, Gladysdale. Vines are planted on a north-east facing slope which receives high rainfall across the year. Hand pruned with vertical shoot positioning and shoot thinned throughout the growing season.
<b>LOCALITY</b>	Longitude: 145.64287, Latitude: -37.82913 Altitude: 205m
<b>SOILS</b>	Blend of soils combining rich, red volcanic soil from the hills and clay loam
<b>VINE AGE</b>	30 years
<b>CLONE</b>	I10V1
<b>HARVEST</b>	March 17th 2021
<b>WINEMAKING</b>	Hand-picked, grapes were chilled overnight then whole bunch pressed and transferred directly to a mixture of new (75%) and old French Oak barrels. A portion of the grapes were fermented on skins to add texture and mouthfeel. Once dry, the wine was left to mature on lees for ten months until blending, where the wine underwent a single, course filtering before bottling.
<b>OAK</b>	A mixture of new (75%) and old (25%) French Oak barrels
<b>WINE ANALYSIS</b>	Alc 13%, pH 3.27 , TA 7.45 g/L
<b>WINEMAKER</b>	Adrian Santolin
<b>ACCOLADES</b>	Gold 2023 National Wine Show 95 Gold 2023 International Cool Climate Wine Show 95 Gold 2022 Riverina Wine Show 95 Gold 2023 Halliday Chard & Cab Challenge 95 Gold 2023 Riverina Wine Show Silver 2023 Small Vignerons Awards Silver 2022 Royal Melbourne 93 Silver 2023 Yarra Valley Wine Show 90 Silver 2022 VIC Wine Show 92 Total Medals Awarded - 13
<b>SOCIAL MEDIA</b>	<a href="#">@santolinwines</a> <a href="http://santolinwines.com.au">santolinwines.com.au</a>
<b>WINERY CONTACT</b>	Louise Scanlan
<b>IMPORTER</b>	Oddbins
<b>RRP</b>	£28
<b>CERTIFICATION</b>	N/A



<b>VINEYARD</b>	100% Single Vineyard. Rising Vineyard. This vineyard is situated in a unique pocket of the Yarra Valley just outside the township of St Andrews. It's a complex site of varying soil types from free draining sand to mudstone duplex. The aspects are east, west, north and south facing slopes. This site is home to a number of high quality grape varieties but is predominantly and best known for its Pinot Noir and Chardonnay. Established in 1984.
<b>LOCALITY</b>	Longitude: Na Latitude: Na Altitude: 245m above sea level
<b>SOILS</b>	Sand, mudstone
<b>VINE AGE</b>	30 to 40 years.
<b>CLONE</b>	95
<b>HARVEST</b>	20/3/23
<b>WINEMAKING</b>	Whole bunch pressed, cold settled in tank then racked with some fluffy lees to french oak barrique. Majority older oak with 1 new barrel making about 20% new oak, 1 second fill and 1 third fill. The wine underwent wild fermentation and no malolactic fermentation took place. The wine was chilled and sulphured, a few barrels were stirred when topped. The wine sat on lees in barrel for a further 6 months before blending, stabilization, fining and bottling in October.
<b>OAK</b>	20% new French oak (barriques only)
<b>WINE ANALYSIS</b>	Alc 12.2%, 3.24 pH , 7.39 TA g/L
<b>WINEMAKER</b>	Tillie Johnston
<b>ACCOLADES</b>	Young Gun People's Choice winner 2023 James Halliday Young Producer to watch
<b>SOCIAL MEDIA</b>	<a href="#">@tilliejwines</a>
<b>WINERY CONTACT</b>	Tillie Johnston - +614 28554311 <a href="mailto:tilliejwines@gmail.com">tilliejwines@gmail.com</a>
<b>IMPORTER</b>	NA
<b>RRP</b>	£25 (roughly)
<b>CERTIFICATION</b>	N/A





<b>VINEYARD</b>	<p>Wombat Creek, Yarra Valley, VIC, Australia.</p> <p>Wombat Creek is the most elevated vineyard in the Yarra Valley, making it uniquely situated for premium cool climate wines. At 424m above sea level near Gladysdale, in the outer reaches of the Upper Yarra Valley, it is a true coolclimate vineyard with reliable annual rainfall averaging 1200mm. Pinot Noir and Chardonnay vines are planted on north and eastfacing slopes on soils of red free-draining volcanic loams.</p>
<b>LOCALITY</b>	
<b>SOILS</b>	Red Volcanic Loam
<b>VINE AGE</b>	mix of 1988, 1996 & 2019
<b>CLONE</b>	110vl, Dijon – 76, 548
<b>HARVEST</b>	
<b>WINEMAKING</b>	Fruit chilled overnight after picking, whole bunch pressed, juice settled in tank then out in barrel for fermentation; partial malolactic fermentation, the remaining barrels sulphured; matured in the same barrels.
<b>OAK</b>	
<b>WINE ANALYSIS</b>	Alc 12.5%, pH 3.09
<b>WINEMAKER</b>	Peter Dillon
<b>ACCOLADES</b>	Royal Melbourne Show 2023 Best Young White Wine, Best Yarra Valley Chardonnay, Best Victoria Chardonnay
<b>SOCIAL MEDIA</b>	<a href="http://handpickedwines.com.au">handpickedwines.com.au</a>
<b>WINERY CONTACT</b>	<a href="mailto:tspiers@dmgfinewine.com.au">tspiers@dmgfinewine.com.au</a>
<b>IMPORTER</b>	Seeking distribution
<b>RRP</b>	£49
<b>CERTIFICATION</b>	In conversion



<b>VINEYARD</b>	100% Single Vineyard. <b>Applejack Vineyard</b> Applejack Vineyard is a special site, located on a dramatic slope in the upper Yarra Valley and is closely planted and fastidiously managed. It was planted by respected viticulturist Ray Guerin in 1997. The basalt based underlying volcanic soil and rock produce a characteristically fine yet extended, spicy and firm palate. The higher altitude results in a cooler and extended growing season, ideally suited to Pinot Noir and Chardonnay (3-4 weeks later than central Yarra Valley). Chardonnay from Applejack requires lots of attention to detail in the vineyard, with focus put on crop loads and fruit exposure to ensure even ripeness and acid levels.
<b>LOCALITY</b>	Gladysdale, Yarra Valley – Victoria, Australia East facing slopes, Altitude: 220 – 320 metres
<b>SOILS</b>	Grey clay loam over black (basalt) volcanic base
<b>VINE AGE</b>	27 years
<b>CLONE</b>	I10V1
<b>HARVEST</b>	3rd and 6th March, 2022
<b>WINEMAKING</b>	100% hand-picked and whole bunch pressed. The juice was then transferred directly to barrel by gravity with no settling, taking full gross lees. Wild fermented in 500L French oak puncheons. No bâtonnage.
<b>OAK</b>	Maturation for 10 months in new and used French oak – 15% new, 85% older, Mercurey, Taransaud and Dargaud & Jaeglé.
<b>WINE ANALYSIS</b>	Alc 12.5%, pH 3.18 , TA g/L 6.3
<b>WINEMAKER</b>	Melanie Chester
<b>ACCOLADES</b>	Philip Rich, Wine Companion – 98 points Sarah Ahmed, Decanter – 96 points Jancis Robinson – 16.5 points Aaron Brasher, The Real Review – 96 points Campbell Mattinson, The Wine Front – 96+ points Ned Goodwin, jamessuckling.com – 95 points
<b>SOCIAL MEDIA</b>	<a href="#">@giantstepswine</a>
<b>WINERY CONTACT</b>	<a href="mailto:nicky.gameau@jfwmail.com">nicky.gameau@jfwmail.com</a>
<b>IMPORTER</b>	Liberty Wines
<b>RRP</b>	£42
<b>CERTIFICATION</b>	N/A





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