



DOLS

Yarra Valley Chardonnay 2024

Colour

Golden straw with a green hue.

Nose

White peach, white nectarine, green apple, hazelnut, lime juice.

Palate

Honeysuckle, white flowers, pink grapefruit, toasted almond with integrated oak and fresh acidity.

Winemaking

Traditional winemaking approach where Chardonnay is picked from a central Yarra Valley floor vineyard at phenological ripeness (when the flavour and numbers are just right), grapes harvested in the cool of the night at the beginning of March. Pressed first thing in the morning at a low temperature. 100% barrel fermented using French Oak and three different strains of yeast for complexity. Wine is left in oak for 9 months, 15% new, hogsheads.

Drink with

Salt and pepper squid and a good squeeze of lemon.