



HAHNDORF HILL

ADELAIDE HILLS

2025 CHARDONNAY

Set amongst the patchwork of vineyards and orchards of the Adelaide Hills, Hahndorf Hill crafts cool climate wines that speak of place and provenance. This inaugural Chardonnay is fresh and expressive, shaped by careful fermentation and subtle oak influence to build texture, balance and complexity. A wine that captures the purity of the region while reflecting the thoughtful hand of the maker.

VINTAGE

2025

GRAPE VARIETIES

Chardonnay

COLOUR

Pale gold

BOUQUET

Aromas of preserved lemon and white peach are layered with sourdough, almond meal, flint and a subtle washed rind savouriness.

PALATE

The palate is driven by vibrant lemon notes, juicy orchard fruits and a gentle honeyed character, with textural complexity and a buttered toast finish.

REGION

Adelaide Hills

VINEYARDS

Sourced from two grower vineyards in the cool climate Adelaide Hills.

DRINK

From release and over the next five years.

FOOD MATCH

Oven roasted chicken with caramelised leek and jus.

TECHNICAL DETAILS

pH 3.23 T.A. 6.9g/L ALC 12.5%

WINEMAKER

Kelly Wellington

WINEMAKING

Grower parcels of Chardonnay were harvested, gently pressed and fermented separately in neutral vessels or a selection of French oak barrels. Some juices were allowed to ferment with ambient (wild) yeasts while others were seeded with a specialty Chardonnay yeast.

After ferment, the wines were matured on lees for eight months, with fortnightly lees stirring. When combined with the careful choice of yeasts and inclusion of full juice solids, stirring and maturation time work to gently build texture and flavour complexity.

After maturation, solids from fruit and fermentation were allowed to settle and wine from each parcel was carefully blended in preparation for bottle.

