



handcrafted wines
begin with a dream...

CHARDONNAY

Vintage

Mild winter led to earlier than usual bud burst which resulted in an early vintage. The season was cool and wet again (just like 20, 21 & 23). The largest deluge of rain came in January (180mm) which presented a massive challenge for the vineyard team. Lots of hard work delivered the winery team a beautifully clean and ripe crop.

Vineyard

A selection of vineyards spanning the Yarra Valley but focusing on the township of Yarra Junction in the Upper Yarra Valley. Other vineyard sources are located in Healesville and St. Andrews. Altitudes vary from 130m above sea level to 240m, and soil types include both red volcanic loams and grey clay loams overlying mudstone.

Vinification

Pressed to stainless steel for a quick settle before transferring cloudy juice to French oak (10% new) for fermentation and maturation. Malo-lactic fermentation was discouraged. Assembled and bottled in February 2025.

Tasting Note

Pale straw in colour, showing lifted aromatics of white peach, lime spice, and lemongrass. The aromas carry through to the palate, which has a saline, wet rock minerality and preserved lemon at its core. A nougat, brioche-y richness with some talc-like oak phenolics help carry the wine to the finish and blends seamlessly with the wine's naturally vibrant acidity.

Technical Information

ALC: 13% PH: 3.28 TA: 6.8



IN DREAMS
YARRA VALLEY