



BY FARR Chardonnay

By Farr Chardonnay 2024

The By Farr Chardonnay comes from the same site as the Sangreal Pinot Noir—composed of red soil over limestone—and was planted in 1994. The limestone of this site is not exposed on the surface as at other sites. The limestone starts 20 to 30cm below the surface, to the depths of the root zone of the vines. It is a very exposed north-facing slope. The clones used for the Chardonnay are a mixture of Dijon clones and Penfolds 58.

Vinification

The fruit is hand-picked then whole-bunch pressed in the winery. All the solids are collected and chilled before being put to barrel, which are 30 per cent new French oak. A natural fermentation will occur at cool temperatures over the next one to two months, and then a small amount of stirring helps start malolactic fermentation. The wine is then racked, fined and lightly filtered before bottling 11 months after picking. A very mineral site for Chardonnay.

Tasting Note

The trademark characteristics of the wine produced on our site are understated power and length with a mineral finish. The wine has a great fruit expression that is well integrated with French oak. The soil characteristics have come through in the style of wine we have today. The palate is fine but firm, with great acidity, texture and length. Though rich in flavour, it remains impressively refined.