



2025 Adelaide Chardonnay

Vintage
2025

Region
Adelaide

Grape Variety
100%
Chardonnay

Alcohol
13.0% alc/vol



The Hills and Coast have a significant influence on the grapes grown on the Lloyd Brothers vineyards in the Adelaide Hills and McLaren Vale. This Chardonnay is made from grapes grown on the Lloyd Brothers cool climate Adelaide vineyards, which sits 350m above sea level and only 13km from the coast. The combination of elevation and maritime influence creates a distinctive microclimate, allowing the fruit to retain freshness, natural acidity and elegant varietal character.

Winemaking

A long, cool vintage lead to great flavour development at low baumes whilst retaining great acidity. This wine spent 8 months in French Oak with extended time on lees. A percentage of the wine went through malolactic fermentation as well as some parcels fermented naturally with wild / indigenous yeasts. Vegan friendly.

Tasting Note

Pale straw in colour, this Chardonnay opens with complex aromas of white stone fruits, subtle vanilla and lightly roasted nuts. The palate is beautifully layered, revealing notes of white peach and nectarine, complemented by delicate hints of brioche and finely integrated French oak. Elegant and textural, it finishes with a soft, creamy mouthfeel balanced by freshness and restraint.

Food Suggestion

Best enjoyed with roast poultry, buttery seafood dishes and creamy seasonal pastas.