



ELGEE PARK CHARDONNAY 2024

Awards:

- Rated 95pts by James Halliday
- TROPHY - BEST MORNINGTON PENINSULA WHITE WINE OF SHOW International Cool Climate Wine Show

Elgee Park is situated amidst the protected gentle hills of Merricks North and is considered one of the Peninsula's warmer sites. Established in 1972 by Baillieu Myer and family, the 4.5 hectare vineyard was the first in a new era of Mornington Peninsula vineyards. Limited wines are released each year under the Family Reserve Label. The oldest vines on the Mornington Peninsula, planted in 1972, produce wines of great finesse, depth & balance.

Tasting note

Colour: Pale straw

Bouquet: Aromas of white peach, lemon citrus & hints of toasted oak.

Palate: White stone fruit with citrus notes round out a beautifully balanced wine with fresh acidity. Matured in French oak for 11 months, adding texture and complexity.

Food Pairing:

Cellaring:

Technical Details

Variety: Chardonnay

Region: Mornington Peninsula, VIC

Alcohol: 13%

Maturation: A very cool and low-cropping year produced intensely flavoured fruit. Following careful handpicking, the grapes were delivered to the winery, destemmed, and whole bunch pressed. Racked to barrel for a wild yeast fermentation in French oak with regular lees stirring. Partial malolactic fermentation was completed in spring. The wine had 10 months in French oak barriques.