The Listening Station Chardonnay, Victoria 2024

APB1652024

Boutinot Australia

— Victoria, Australia

Deliciously bright and citrussy Chardonnay.

Production

The Victorian region has soils that are sandy loams deriving directly from granite and gneissic bedrocks. They are typically brown to red in colour. Fertility is moderate as are typical yields, grapes tend to be high in concentrated flavours. This Chardonnay clone has a distinctive tangerine peel character. Bright sunny days and cool nights allowed for exceptional flavour development. The wine is a clean crisp style with no malolactic fermentation or oak treatment. The result is an elegant wine with high natural acidity. Picked at night to ensure the cooler climate gives exceptional character to the whole terroir from the area and delivering a well rounded Chardonnay suitable for all occasions.

Tasting note

Refreshingly unoaked, citrus and white peach flavours combine with a zesty fresh acidity and a clean, bright and linear mineral finish. The judicious addition of Langhorne Creek Chardonnay adds palate, weight and texture. Ultimately, this is a bright expression of a Victorian Chardonnay.

Food Match

This bright and approachable style of Chardonnay is a great partner to a wide range of dishes, try with tempura fried vegetables, aromatic chicken salads or crispy Chinese pork.

ABV:
12.50%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Winemaker:
Samantha Bailey

Grape Varieties:
Chardonnay 100%

Suitable for:
Vegan

Bottle Barcode:
3430560004113