The Last Stand Chardonnay, South Eastern Australia 2025

APB9652025

Boutinot Australia

— South Eastern Australia, Australia

Phenomenally good Aussie Chardonnay at this entry level price.

Production

The Chardonnay was carefully sourced from vines grown in the long-established vineyards of north-west Victoria. The predominant soils are sandy loams deriving directly from granite and gneissic bedrocks. They are typically brown to grey brown 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. Grapes were picked earlier than usual for this area to ensure balance and freshness in the final wine. Fermentation in temperature controlled stainless steel retains the fresh fruit character of this unoaked wine.

Tasting note

This always shows prominent tangerine notes on the nose, and this vintage also shows intense pineapple, lime and hints of spice. Refreshingly unoaked, citrus and white peach flavours combine with a zesty fresh acidity and a clean, bright finish.

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:
5039161000029