Rob Hall Chardonnay, Yarra Valley 2025

ARH0012025

— Yarra Valley, Australia

Production

A blend of two vineyards. Full Moon Vineyard (cooler southern end of the valley), and Robs folks vineyard (south of Healesville). The majority of the fruit is wholebunch pressed, some has 24hr skin contact, which adds a nice bit of structure and complexity. The idea is to create the texture and phenolics in the wine from skin tannin and solids rather than oak. 80% of batches whole bunch pressed to barrel with full solids- 20% of batches de-stemmed, then skin contact for 24 hrs. All ferments naturally occurring yeast. Predominantly matured in seasoned hogheads and puncheons with some lees stirring on selected barrels.

Tasting note

The aroma has toasty lees character, yellow nectarine, cream and some floral notes. The flavours follow on the palate which are textural and long with refreshing acidity and a saline pithy finish.

Food Match

Case/Bottle Size:
12x 75cl

Closure:
Please Select

Grape Varieties:
Chardonnay 100%

Suitable for:
No