



2025 GREAT WESTERN CHARDONNAY

Chardonnay was one of the varieties planted in the Concongella vineyard in the 1970's, even though cuttings were extremely hard to come by at the time. The fruit for this wine comes from a single vineyard located in a cool sheltered site within the Great Western GI.

Our 2025 Chardonnay was aged for 8 months in French oak and achieved 25% malolactic fermentation with plenty of lees stirring and contact to encourage a rich, complex and textured wine.

Our 2025 vintage is beautifully balanced and made in style more akin to the older styles from Best's.



TECHNICAL DETAILS

Region:	Great Western, Victoria
Grape Variety:	Chardonnay
Alcohol:	13.0%
Winemaker:	Jacob Parton & Dom Bolton

TASTING NOTES

Colour:	Green Gold
Bouquet:	Fleshy white / yellow stone fruit with vanilla from oak, and hazelnuts from malolactic fermentation and lees work.
Palate:	Stone fruit characters of white nectarine, yellow nectarine, yellow peach and pear juice. Vanilla and roasted hazelnuts add layers from new French oak. Lovely creamy mid-palate with butter and cream from secondary ferment. A more opulent style with layers of complexity and freshness
Cellaring:	2 – 7 years
Vintage:	Vintage 2025 was warm and dry, with heat across the growing and ripening season. There was the occasional relieving rain. Strong diurnal shifts kept nights cool, preserving natural freshness. The warm days built intensity and concentration, while the cool nights shaped this Chardonnay with richness and freshness.



AWARDS & REVIEWS

REVIEWS

Best's Great Western Chardonnay 2025

'Here's a charming, mouth filling and complex chardonnay with layers of fruit and creamy texture. Ripe white peach, nectarine and lemony fruit backed by notes of butterscotch, nougat and faintly toasty vanilla oak are deftly matched in a medium-weight wine of pristine fruit and flavour. Wrapped in a gentle but mouthwatering acidity, it's exceptional value and will find many a friend amongst those who shy from the modern fruit-stripped variant of this style. Give it a year or two – and perhaps you can afford to do this at its very welcoming price – and you'll have a rounder, juicier wine of some distinction'. 92/100

Jeremy Oliver