



CHARDONNAY

EVOLUTION OF A CLASSIC

QUICK FACTS

- Australia's first Chardonnay cuttings arrived in the 1830s.
- Australia has some of the oldest plantings in the world. The famous Tyrrell's HVD vineyard was planted in 1908 in Hunter Valley.
- Many of Australia's Chardonnay cuttings in the early 1970s came from Mudgee, NSW, identified as one of the best Chardonnay clones with European provenance in Australia.
- In the 1980s, Chardonnay shone bright with tropical fruit characters in the glass, influenced by oak and buttery characters derived from malolactic fermentation.
- In the late 2000s winemakers began to experiment with a new style of Chardonnay, heading towards leaner, crisper Chardonnays reflecting elegance and minerality.
- Chardonnay is a popular still white table wine and Australian sparkling winemakers use Chardonnay fruit from cooler climates to craft premium single-varietal and Chardonnay-based sparkling blends.
- Today, Chardonnay is Australia's most widely planted white grape variety.

TOTAL CHARDONNAY PLANTINGS

21,442ha

% CHARDONNAY OF ALL GRAPES

15.9%

CELLARING POTENTIAL

5–15 years

NOTABLE REGIONS

Chardonnay thrives in a range of climates across Australia. Chardonnay is grown in 58 of 65 Australian wine regions.

GREAT SOUTHERN
MARGARET RIVER

ADELAIDE HILLS

BEECHWORTH
MORNINGTON PENINSULA
YARRA VALLEY

HUNTER
ORANGE

TASMANIA

TASTING NOTES

- There's no such thing as a typical Australian Chardonnay. It reflects a sense of place wherever it's grown, from lean and light-bodied cool-climate expressions to fuller-bodied, rich and ripe versions from warm climates.
- Typical Chardonnay flavours are citrus, stone fruit, apple, nuts, toast and subtle oak.
- Due to the flexibility of Chardonnay, it can be vinified in all manner of styles and expressions, some of them being wild fermentation, secondary fermentation (sparkling wines), unoaked style, whole-bunch pressing, malolactic fermentation, extended lees contact, barrel fermentation and complex barrel-maturation.

