

In 1906, Sidney Wilcox built the estate homestead, Mulyoulpko (meaning “home by the water”), where he lived while farming the local land and streams, sending the vegetables and fish to the city restaurants and markets. Made specifically to pair with food, these wines are opulent in style and seamlessly balanced for fine dining.

**GRAPES**

Chardonnay

REGION

Riverland

VINIFICATION & WINEMAKING

The 2025 Riverland vintage began in early February, following a mild spring and a warm, steady ripening period. Conditions were generally favourable, with only a handful of hot days, allowing the fruit to mature evenly while retaining excellent natural acidity. These consistent growing conditions produced Chardonnay with bright aromatics, balanced sugar–acid levels, and vibrant flavour concentration. Grapes were gently crushed, destemmed, and chilled before pressing. The juice was cold settled in refrigerated tanks until clear, then fermented at 12–14°C and matured on French oak to build texture and complexity.

ANALYSIS

Alcohol	13.0%
pH	3.2
Titrateable Acidity	5.5

**COLOUR**

Bright white gold with a subtle lime-green hue.

NOSE

Lifted aromas of white peach, nectarine and citrus blossom, complemented by subtle vanilla and lightly toasted oak.

PALATE

Refined and vibrant, the palate opens with ripe stone fruits, passionfruit and bright citrus notes. Gentle creaminess from oak adds depth and texture without overshadowing the fruit, while a fine line of acidity provides structure and lift. The wine finishes long and graceful, with lingering hints of toasted almond and delicate spice.

FOOD MATCH

Excellent with roasted chicken, soft cheeses, or grilled prawns.

AWARDS**SILVER** – AWC Vienna International Wine Challenge 2026