

THE 12TH MAN CHARDONNAY

Our late founder Greg Trott saw the game of cricket at the most noble of pursuits. As a youth, he even built his own concrete pitch at the family farm to emulate his heroes. Trott envisaged wearing the famous baggy green cap of the Australian team - if only to carry the drinks as the 12th Man. And if the drinks tray sported out Adelaide Hills Chardonnay, Trott would have been warmly welcomed at any cricket fixture.

VINTAGE

2025

REGION

Adelaide Hills

GRAPE VARIETIES

Chardonnay

COLOUR

Pale straw yellow

BOUQUET

Gently opulent with juicy stone fruit flesh, creamy daphenois brie, brioche, almond meal and lightly toasted hazelnuts.

PALATE

Powerful and layered with notes of lemon peel, almond nougat and fresh sourdough guided by a lovely acid line and fine, chalky texture through to a savoury finish.

FOOD MATCH

Roast barramundi with lemon caper butter

DRINK

From release and over the next 10 years.

VINEYARDS

Wirra Wirra sources all white varieties from the cool climate Adelaide Hills region.

The 12th Man Chardonnay is sourced from four vineyards with key blocks in the two sub-regions of Lenswood and Piccadilly Valley, along with fruit from a vineyard near the Lobethal township.

MATURATION

Nine months in 500L French oak puncheons, 21% new.

TECHNICAL DETAILS

pH 3.14 T.A. 6.7g/L ALC 12.5%

WINEMAKERS

Emma Wood, Kelly Wellington and Grace Wang.

VINIFICATION

Handpicked grapes were whole bunch pressed and the free run component of the juice filled to French oak for spontaneous, wild fermentation.

Upon completion of primary ferment, all barrels were tasted weekly to monitor the increasing complexity and malolactic activity as lees stirring was introduced.

Over nine months in oak, the majority of barrels remained unsulfured on lees however some were sulphured at various stages through maturation to capture natural acidity and fruit brightness.

