



SINGLE VINEYARD EDEN VALLEY CHARDONNAY 2024

Heritage

Château Tanunda was established in 1890 and is the site of some of the first vines planted in the Barossa in the 1840s as well as the Valley's first winery. The *Château* is privately owned by the Geber family who continue a tradition of fine winemaking spanning three centuries.

Vineyard

The grapes for this Chardonnay are from select rows of our Eden Valley vineyard. The vines grow on rocky shallow sandy loam soils on a clay complex containing granite with traces of limestone, enjoying extended ripening time to enhance the flavor and structure, thanks to the cooler climate at 400m altitude.

Winemaking

Grapes are hand-picked in the cool of the night from select rows in our cool climate Eden Valley vineyard to preserve freshness and varietal character.

The grapes are gently basket pressed before fermentation in barrel. Partial malolactic fermentation and regular lees stirring for 8 months in new and seasoned French oak hogsheads (10% new) gives the wine added complexity.

Tasting note

Delicate, classic aromas of white peach, opulent pear and toasty brioche leads to a sumptuous creamy palate of layers of lemon, citrus fruit and vanilla notes all balanced with a clean, mineral intensity that you always expect from this vineyard.

The oak balance is seamless. While the current youthful exuberance of the fruit gives it an appealing freshness, this wine will develop further complexity over the next 5+ years.



Alc/Vol:	13.5%	Winemaker:	Jeremy Ottawa
TA:	6.3 g/l	Soil Type:	Rocky sandy loam over complex clay
RS:	>0.5 g/l	Potential Cellaring:	2025-2029
pH:	3.4	Maturation:	8 months in French Oak (10% new)





Awards

93 Points – Ray Jordan, Wine Pilot

A reasonably early release from this single vineyard in the Eden Valley. It's loaded with a mix of creamy cashew and lemon rind with traces of almond meal adding further depth and complexity. The oak and fruit balance has been well managed while the fine acidity contributes to a longer finish. Drink by: 2024-2030

92 Points – Campbell Mattinson

There's an argument to say that chardonnay should always be generous and should always be talkative. By that I mean that it should offer plenty of fruit flavour, and that this flavour should be served fresh and ready to be consumed. This wine is exactly that: it tastes of pear, citrus, nectarine and almonds, and while it's generally low in oak there are smidgens of vanilla, roasted nut and cream-like characters to be enjoyed. It would be fun at a dinner party; it has plenty to say.

92 Points – Dave Brookes, Halliday Wine Companion

Light straw with aromas of grapefruit, green apple and citrus with hints of lime zest, soft spice, lemon curd, apple sorbet, white flowers, poached pear and crème fraîche. These characters reappear on the palate, which shows a crystalline mineral drive and daubs of cream and citrus, finishing dry and crisp with excellent focus. Drink by 2031.

90 Points – Aaron Brasher, The Real Review

Aromas of white peach, grapefruit, mineral, vanilla and nougat. Generously flavoured, with lashings of stone fruit, butter, nuts and a textured creaminess. The acidity delivers shape and cut in this bigger style of chardonnay.

Gold Medal – Berlin Wine Trophy 2025

