



CHARDONNAY

2024



Eddystone Point was first released in 2013 and realises the winemaking team's vision to create wines that are drinkable, affordable and represent the undisputed quality of Tasmanian fresh produce. Situated in windswept Northeast Tasmania, this landscape features some of the most uniquely layered terrain on the planet. Our wines embody Tasmania's diverse and distinctive landscape revealing characters that showcase the untouched natural beauty of this faraway place.

Winemaker's Notes

The 2024 Vintage growing conditions could be described as near perfect for Tasmania, with the exception of some isolated frost events. The season was characterised by good winter and spring rainfalls, leading into warm clear days and cool nights throughout the growing season. Rain events were minimal, with just enough to keep canopies healthy. Vintage was two weeks earlier than average, with crop levels up approx. 15-20% on whites.

Eddystone Point Chardonnay represents the continued evolution of Tasmanian wine as we explore and develop vineyard resources. Our philosophy is to nurture elegance but develop ripe flavour at moderate potential alcohol levels. A true cool climate style, this Chardonnay displays the distinctive characteristics of Tasmanian Chardonnay.

Tasting Notes

Colour: Medium straw with a green hue

Bouquet: Aromas of white nectarine, pear juice and lemon curd. Subtle oak lift with notes of fresh stonefruit.

Palate: A juicy but refined palate with a backbone of mineral acidity and flavours revolving around white stone fruit and fresh cut citrus. Gentle sweetness develops through the mid-palate from the careful use of quality French oak, giving structure and length, complementing the vibrant fruit profile of this wine. Partial malolactic fermentation has resulted in a wine that has texture and balance.

Wine Style: Sweet 1 2 3 4 5 Dry Light 1 2 3 4 5 Full Bodied

Alcohol
13.4%

Residual Sugar
1.26 g/L

Acidity
6.7 g/L

pH
3.22

Winemaker
Stewart Byrne

Region
Tasmania

Sub Region
Coal River Valley, Derwent
Valley, East Coast
Tasmania

Fermentation
100% Oak Barrel

Cellaring
5-10 years

Harvesting
Handpicked