

MARNONG

ESTATE



2023

CHARDONNAY

Our Estate Range aims to showcase the regional typicity of SUNBURY, offering wines that are FRESH, fragrant, accessible, and intriguing, with a MEDIUM WEIGHT.

WINEMAKER'S NOTES

Handpicked fruit was whole bunch pressed to tank to be partially cold settled. Semi-sold juices were racking into a range of French oak barrels (10% new) for ambient yeast fermentation. Partial Malolactic fermentation (20%) was allowed to occur, and the wine was left on full solids for 8 months in barrel prior to blending, light fining and filtration for bottling.

TASTING NOTES

A Medium bodied and cool climate Chardonnay expression. Pear and lemon fruit aromatics lead into a complex palate of nutmeg spice, stoney mineral and pithy lemon rind.

COUNTRY

Australia

VINEYARD REGION

Sunbury, Victoria

GRAPE VARIETY

Chardonnay

WINE ANALYSIS

Alc: 12.5%, Titratable Acidity: 5.7 g/L, pH 3.35

PEAK DRINKING

2024-2025

VITICULTURALIST

Carl Duncan

WINEMAKER

Mark O'Callaghan

Every bottle of MARNONG ESTATE tells a story
of the Sunbury region – blending the best of TRADITIONAL
and MODERN winemaking.

