

# BAARMUTHA

## BEECHWORTH

### Baarmutha Wines | 2024 Chardonnay

#### Palate

A harmonious blend of melon, nectarine and other ripe stone fruit, with a long finish.

#### Harvest Dates:

17<sup>th</sup> March 2024

#### Vigneron

Vinny Webb

#### Bouquet

Aromas of citrus, melon, and stone fruit.

#### Alcohol by Volume:

13.5%

#### Quantity:

Only 120 dozen made.

### The Vintage

The growing season leading into the 2024 vintage was generally warmer and drier than the preceding year, with a stable flowering period and fewer disease pressures. A mild, even ripening phase allowed fruit to develop steadily, retaining natural acidity while achieving full flavour maturity. Harvest conditions were favourable, with excellent fruit quality.

### The Wine

This wine has been in our traditional way, barrel fermented using natural yeast and minimal intervention. In oak for over 20-months in both new and old French barriques. This has rewarded the wine with its rich pale straw hue, aromas of ripe nectarine, melon, and a burst of finger-lime, with a fine line of acidity drawing the length.

The palate brings lifted phenolics, and great mouthfeel – which has been extended with ripe stone fruit, precise acid, lengthy finish. A complex wine, with a rich mouthfeel, and clean, crisp, and long finish.

Harmonious flavours intertwine with the oak– offering a gentle citrus and melon, through the mid-palate. Finishing dry, long, and fresh. Drink now or cellar until 2030.

### Food Pairing

Best paired with pork-based dishes, mushroom risotto, or pan-fried or oven-baked ocean fish.



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