

Life is made of moments. Whether it's an event that's been planned for months, or an impromptu catch up just because, it's worth celebrating. With our wine, we live for these moments - creative sparks of inspiration like a delicate pressing of grapes, or an unconventional oak choice - crafted to change the everyday to the extraordinary.

Whatever you're toasting, you'll find our wine Taylor Made for the moment.

BUTTERY CHARDONNAY 2025

GRAPE VARIETIES

Chardonnay.

REGION

Clare Valley.

COLOUR

At release, the wine has a light to medium yellow colour with a slight green hue.

NOSE

There are ripe peach and orange rind notes with layers of cream and vanillin oak. Subtle smoky hints and a touch of buttery richness add depth and intrigue.

PALATE

This wine displays varietal peach and nectarine layered with notes of butter and fig. Subtle oak influence adds volume to the mid-palate, supporting flavours of melon, lime and pineapple. The palate is generous and mouthfilling, with a finely balanced texture and a long, lingering finish.

OAK MATURATION

The wine was matured in premium American oak for a period of 3 months, enhancing mid-palate weight, lifting varietal peach expression, and encouraging the development of subtle buttery notes.

CELLARING NOTES

Crafted for immediate enjoyment but will cellar over a short term under ideal conditions.

TECHNICAL DETAILS

Alcohol	13.5%	Acid	4.52 g/litre
PH	3.5	Residual Sugar	0.52 g/litre





