



Jaraman

AUSTRALIA'S ICONIC WINE REGIONS PROVIDE EXTRAORDINARY DIVERSITY. WITH THE JARAMAN RANGE WE SEARCH FOR PARCELS OF EXTRAORDINARY FRUIT TO CRAFT WINES THAT SHOWCASE THEIR DISTINCTIVE REGIONAL CHARACTERISTICS AND STYLE.

CHARDONNAY 2025

REGION

Adelaide Hills (53%) / Clare Valley (47%)

COLOUR

On release, the wine is a bright, youthful light yellow with a subtle golden hue and a faint green tint.

NOSE

The wine displays fresh aromas of lime zest, pineapple and tropical mango, with subtle notes of orange rind and honey almond. Savoury undertones of crème brûlée and mealy richness add depth, complemented by hints of vanillin and ripe stone fruit.

PALATE

The palate delivers lively citrus and tropical fruit flavours of lime, pineapple and nectarine, supported by fresh, zesty acidity that gives energy and drive. Fine tannins from French oak fermentation provide structure and savoury length, while the mid-palate shows generous fruit and balance. The finish is long, textural and full of youthful vitality.

OAK MATURATION

The wine was matured for up to 9-12 months in French oak barriques, selected from renowned Burgundy cooperages. The barrels ranged in age from 1 to 4 years, allowing for gentle oak integration while preserving varietal purity and finesse.

CELLARING NOTES

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

TECHNICAL DETAILS

Alcohol	13.0%	Acid	6.1g/litre
PH	3.30	Residual Sugar	1.9g/litre

