# GEPPETTO

*This range of classic French varieties is unashamedly designed for youthful drinking and is part of the family's quest to produce premium but affordable wines from grapes grown across cool climate regions of Victoria.*




## CHARDONNAY
2025

### VINTAGE
The 2025 season stands among Victoria's best this century. Calm dry weather during flowering delivered ample fruit set – a rare treat compared to that of recent years. Summer then brought ideal conditions: moderate rain, no extreme heat, and steady ripening that preserved acidity, built structure, and intensified flavour. A truly exceptional vintage for whites and reds alike.

### WINEMAKING
This wine was made very simply. The grapes were destemmed and lightly crushed to an air bag press. The expressed juice was pumped protectively to tank and settled for 36 hours. The clear juice was racked (pumped) to barriques and a stainless steel tank where the controlled temperature (18 to 20 degrees C) ferment took place. A small component was allowed to complete a malolactic ferment to add a degree of complexity. Following ferment the wine was aged for 8 months on gross lees before filtration and bottling.

### TECHNICAL DATA

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| **VITICULTURE** | |
| REGION | *King Valley, Victoria* |
| **BOTTLED WINE** | |
| ALCOHOL | *13.0%* |
| ACIDITY | *6.2 g/L* |
| PH | *3.36* |
| RESIDUAL SUGAR | *Dry* |
| MALOLACTIC | *0%* |

*No animal products were used in the production of this wine.*

### TASTING NOTES

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| **NOSE** | *White peach, melon and fresh citrus.* |
| **PALATE** | *Bright with juicy stone fruit, refreshing acidity and a clean, fruit-driven finish.* |
| **DRINK WITH** | *Grilled chicken, creamy pasta, roast pumpkin risotto or pan-fried flathead.* |
| **CELLARING** | *Drink now or over the next 3 years.* |