

ONE FINE DAY CHARDONNAY

Most Fridays at Wirra Wirra wound up the same way. When Greg Trott judged the week had earned its keep, he closed his book and waved in whoever was close. Growers, cellar hands, neighbours and friends shared food from the Salopian Inn while a cool bottle of Chardonnay was opened and the afternoon stretched. After one particularly long lunch, someone said to Greg it had been “one fine day”, and the name has stayed with us for moments like this.

VINTAGE

2025

REGION

Adelaide Hills

GRAPE VARIETIES

Chardonnay

COLOUR

Pale straw yellow

BOUQUET

A lifted mix of citrus blossom, beeswax and buttered toast, layered with savoury flint and almond kernel complexity.

PALATE

Beeswax and almond meal meet fresh lemon and red apple, with a light, easy flow into a buttered honey toast finish.

FOOD MATCH

Oven roasted barramundi with salsa verde.

DRINK

From release and over the next five years.

VINEYARDS

One Fine Day Chardonnay is sourced from the cool climate Adelaide Hills region. In the 2025 vintage, two vineyard sites made this blend.

MATURATION

Eight months in stainless steel and French oak, 5% new.

TECHNICAL DETAILS

pH 3.23 T.A. 6.9g/L ALC 12.5%

WINEMAKERS

Emma Wood, Kelly Wellington and Grace Wang.

VINIFICATION

Handpicked grapes were whole bunch pressed as individual vineyard parcels.

Fermentations were initiated with either a speciality Chardonnay yeast or allowed to ferment wild in a combination of stainless steel vessels and French oak barrels. Choice of yeast and inclusion of full juice solids was used to add texture and flavour complexity, as was fortnightly lees stirring.

After about eight months maturation with lees contact, parcels were racked off settled solids and into this blend, stabilised and lightly fined in preparation for filtration and bottling. The final blend was fermented and matured 60% in stainless steel tank and 40% in French oak barrel, of which 5% were new.

