



THE 12TH MAN CHARDONNAY

Our late founder Greg Trott, saw the game of cricket as the most noble of pursuits. As a youth, he even built his own concrete pitch at the family farm to emulate his heroes. Trott envisaged wearing the famous baggy green cap of the Australian team - if only to carry the drinks as 12th Man. And if the drinks tray sported our Adelaide Hills Chardonnay, Trott would have been warmly welcomed at any cricket fixture.

VINTAGE

2024

COLOUR

Straw yellow

REGION

Adelaide Hills

BOUQUET

Lemon tart, nectarine with a hint of flintiness and cedar oak with a thread of wax and saline.

GRAPE VARIETIES

Chardonnay

PALATE

A lovely balance of fruit purity and textural winemaking with grapefruit, stone fruits and lemon curd. The palate has wonderful tension with creamy, chalky texture and mineral acidity.

VINEYARD

Wirra Wirra sources all white varieties from the cool climate Adelaide Hills region.

FOOD MATCH

Pan fried white fish with lemon butter, hand cut chips and a fresh salad.

The 12th Man is sourced from five vineyards with key blocks in the two sub-regions of Lenswood and Piccadilly Valley, along with fruit from vineyards near the Lobethal township.

OAK MATURATION

Nine months in 500L French oak puncheons, 25% of which were new.

DRINK

From release and over the next 10 years.

TECHNICAL DETAILS

pH 3.19 T.A. 7.2g/L
ALC 12.5%

WINEMAKERS

Emma Wood
Kelly Wellington
Grace Wang

VINIFICATION

Hand picked grapes were whole bunch pressed and the free run component filled to French oak for spontaneous, wild fermentation.

Upon completion of primary ferment, all barrels were tasted weekly to monitor the increasing complexity and malolactic activity as lees stirring was introduced. Two thirds of the final blend completed malolactic conversion.

Over nine months in oak, the majority of barrels remained unsulphured on lees however some were sulphured at various stages through maturation to capture natural acidity and fruit brightness.

