delirium

Adelaide Hills

Chardonnay

2024

NOVA VITA

TASTING NOTE

Fresh, vibrant and beautifully approachable, this Adelaide Hills Chardonnay is brimming with ripe stone fruit, zesty lime and juicy honeydew melon. The palate combines generous Chardonnay fruit with a subtle natural sweetness, balanced by bright, refreshing acidity and a clean, lingering finish.

An easy-drinking Chardonnay with plenty of freshness and flavour, perfect for relaxed lunches, warm afternoons or simply enjoying a glass with friends.

GROWING SEASON

The 2024 season was one of contrasts for our Woodlands Ridge vineyard in the Adelaide Hills: early vine development, challenging flowering conditions, and a smaller crop, ultimately leading to fruit of exceptional purity and concentration. While yields were down, the quality of the fruit we brought into the winery was outstanding, with bright natural acidity and precise varietal expression across all blocks.

WINEMAKING

Harvest arrived earlier than average, with a Compressed picking window due to smaller crops and even ripening. The Chardonnay was harvested in the cool of the morning between 8–14 March 2024 and the fruit came in clean, bright, and beautifully balanced with wonderful natural acidity and the low yields delivered concentrated flavours and strong structure. Once picked the wine was pressed and then sent to tank to start fermentation and once very active (around 8Be) then transferred to 100% new and aged French oak to complete fermentation and maturation. To give the wine its concentrated palate we put around 50% of the barrels through Malolactic Fermentation.

FOOD PAIRING

Serve chilled with grilled seafood, roast chicken, fresh salads, creamy pasta dishes or a relaxed cheese platter.



Region: Adelaide Hills, South Australia
Vintage: 2024
Variety: Chardonnay
Alcohol: 13.0%
TA: 7.01
PH: 3.17
Style: Fresh, fruit-driven and beautifully balanced