



Omnia Chardonnay 2024

100% Chardonnay
Alcohol Level: 14.5%
Levels: pH 3.62 TA 6.3 g/l
Sugar: 0.22 g/l
Harvest date: October 18th, 2024

CSPC +499649

Tasting Notes

Light gold in colour with expressive aromas of ripe peach, brioche, and crème brûlée lifted by tropical notes of lychee and pineapple. The palate is luscious and layered with white peach, and ripe pineapple supported by tones of butter and vanilla from oak contact. A medium-long finish leaves a refined impression of richness and balance.



Harvest Notes

After an unexpected January cold snap, the 2024 grape harvest in our vineyards was nearly nonexistent. The extreme temperatures caused widespread bud death, which meant that even though our vines survived, many were unable to produce fruit for the season. Buds carry the potential clusters for the following year, and once damaged, the vine cannot regenerate them until the next growth cycle.

Despite this setback, we were encouraged to see the resilience of our vineyards throughout the growing season. Once spring arrived, the vines showed strong signs of recovery and pushed healthy canopy growth. With optimal growing conditions through summer and fall, the vineyards demonstrated their ability to rebound, laying a foundation for future harvests.

Only 6% of our vineyards will require replanting, with Malbec, Syrah, and Viognier being the most affected by the winter freeze. We did see a small harvest of Chardonnay from our Haynes Creek Vineyard, totaling just over 3 tonnes, which was a welcome bright spot in an otherwise challenging vintage.

Winemaking Notes

The Omnia Chardonnay is a rare wine from the 2024 vintage, representing the only fruit harvested from our estate vineyards. On October 18, just six bins of Chardonnay were hand-sorted from Haynes Creek Vineyard, yielding only 3044 kilograms of fruit. The clusters were destemmed and gently pressed whole berry. Fermentation began in stainless steel and, after one-third was complete, the juice was transferred to 228L Burgundian French oak barrels to finish over two months. The wine was then aged for eight months sur lie, developing texture and depth before being racked and filtered in August. With only 125 cases produced, the Omnia Chardonnay reflects both the scarcity and the exceptional quality of this fruit, offering richness, balance, and remarkable character.

Cellaring Notes

This wine can be enjoyed upon release, or enjoyed between 2022 - 2033.