

Flametree

EMBERS

CHARDONNAY 2025

Where was the fruit from?

The 2025 Embers Chardonnay was predominantly made from the classic Gin Gin clone (hen and chicken or large and small berries on the same bunch) and a small amount of clones 3 and 5; these are what we call the Davis or American clones. The vineyards where the fruit comes from are located in the Wallcliffe and Karridale sub-regions of Margaret River which have a long history of producing wonderful, fruit-driven Chardonnays with all the underlying power and finesse we have come to expect from Margaret River.

How did we make it?

Individual harvests were crushed, chilled and pressed into tanks for a short settling period. All batches were then racked and warmed before going into 4-5 year old puncheons or barriques to undergo wild and inoculated fermentation. In contrast to the other Chardonnays in the Flametree portfolio, some batches in the Embers Chardonnay were inoculated for MLF, giving the wine greater acid softness and texture.

What's it like?

The nose displays nectarine, apricot, pear and citrus fruits that combine with honeysuckle notes derived from the French oak and lees. The palate is full flavoured with ripe fruits and hints of brioche. Extended lees contact in barrel and tank has added weight and mouthfeel to the palate. A nice cross section of fruit flavours, texture and creamy lees are the hallmarks of the 2025 Chardonnay vintage. Great for current drinking or short term cellaring (up to 5 years).

Tech Specs:

Blend	100% Chardonnay
Alcohol	12.9%v/v
Acidity	6.7g/l
pH	3.30

