



Flametree
MARGARET RIVER

FLAMETREE CHARDONNAY 2025

2025 Vintage

Following the early, fast-paced and dry 2024 vintage, the 2025 vintage in Margaret River will be remembered for its balance, consistency, and near-perfect ripening conditions. After a delayed start to winter rainfall, August recorded the highest rainfall on record replenishing soil moisture, filling dams. The foundations of the 2025 vintage were laid in spring, with moderate temperatures, light winds and good soil moisture which resulted in a favourable crop set during flowering. The growing season was textbook with warm days and cool afternoon winds. Bird pressure was strong in the absence of Marri blossom in 2025 and the vineyards required netting.

Vineyards

The 2025 Flametree Chardonnay is a blend of fruit from five vineyard parcels; two from the Wallcliffe sub-region, two from the cool Karridale sub-region and one from the slightly inland Treeton sub-region. All but one of the fruit parcels come from the acclaimed Gin Gin clone, with the last parcel coming from clone 95 and 96 material from the Victory Point Vineyard. We chose to work with Chardonnay vineyards planted on well-drained gravel loam soils on southerly facing hills that avoid the harsh afternoon heat.

Winemaking

A mixture of clean and turbid juice was 100% wild fermented in French Oak puncheons (50%) and barriques (50%) using only free run juice. Ferment temperatures ranged between 18-25 degrees to promote and retain primary fruit flavours. 20% of the wine was fermented in new oak, with the remainder fermented in second, third and fourth use French Oak. There was no MLF or lees stirring. The Chardonnay spent 10 months in barrel before blending, fining and bottling.

Tasting Notes

Citrus oil, floral notes, dried pear and grapefruit aromas are well supported by subtle French Oak. The palate is textured yet fine, finishing dry and savoury; a direct result of wild ferments with turbid juices. The 2025 vintage is a return to the more classic Margaret River vintages of warm days and cool nights. This is a finer wine than the 2024 vintage and shows the classic underlying power of the region together with great natural acidity. The 2025 Flametree Chardonnay drinks well now but can be cellared in the short to medium term.

Technical Specifications

Blend	100% Margaret River Chardonnay
Alcohol	12.7%v/v
Acidity	6.9g/l
pH	3.22

