



Flametree
MARGARET RIVER

FAMILY TREE 'TEREZA' CHARDONNAY 2025

2025 Vintage

Following the early, fast-paced and dry 2024 vintage, Margaret River's 2025 vintage will be remembered for its balance, consistency and near-perfect ripening conditions. After a delayed start to winter rains, substantial August rainfall replenished soil moisture and filled dams. Moderate spring temperatures, light winds and good soil moisture supported favourable flowering and fruit set.

Vineyard

The 2025 Family Tree Chardonnay is sourced from the Pialligo Vineyard in the cool Karridale sub-region of Margaret River. The cooler conditions allow the fruit to ripen gradually, developing delicate citrus and stone fruit flavours while retaining its natural acidity. This freshness provides the foundation for the wine's bright, finely structured style.

Winemaking

The fruit was pressed and the juice chilled and settled in tank before being racked and transferred to oak barrels. The oak component included 30% new barrels, adding complexity and a savoury dimension. Approximately 60% of the blend underwent malolactic fermentation, building texture and roundness while preserving the wine's fresh acid backbone.

Tasting Notes

Bright citrus, lemon and white peach reflect the wine's cool Karridale sub region, supported by a vibrant line of natural acidity. These fresh fruit characters are complemented by the texture and complexity developed through partial malolactic fermentation and new oak. Subtle savoury notes bring depth and balance, leading to a long, fresh finish.

Technical Specifications

Blend	100% Margaret River Chardonnay
Alcohol	13%
Acidity	6.1 g/L
pH	3.3

