



BOWYER RIDGE

CHARDONNAY - KENTON VALLEY, ADELAIDE HILLS

VINTAGE 2023



VINEYARD

Bowyer Ridge sits on a north-facing slope in Kenton Valley at 495 metres, planted to the Bernard 76 and 96 Chardonnay clones by Charles Rosback in 2003. Deep red loam over fractured mica schist and ironstone shifts across the site, while the elevation holds acidity deep into the ripening season without stalling flavour development. The vineyard is farmed with biological inputs, cover crops and a permanent sward.

HARVEST

2023 was a season of extremes. A very wet spring, with November bringing close to three times its long-term average rainfall, slowed shoot growth and pushed flowering into December, cutting fruit set and crop levels. The season then turned dry, allowing full canopies to carry a small crop through a warm February, before a cool March and April drew ripening out to one of the latest harvests on record. We picked the Bowyer Ridge Vineyard by hand over several days.

WINEMAKING

Handpicked fruit is gently pressed and wild fermented, then matured in a mix of new and older oak. The oak is there to build texture and length rather than flavour, leaving the acidity the site delivers to carry the wine – a Chardonnay of intensity, structure and balance.

TECHNICAL

VARIETY

100% Chardonnay

REGION

Kenton Valley, Adelaide Hills, SA

ALCOHOL

13.0% ABV

pH / TA

3.25 / 6.91 g/L

ÉLEVAGE

35% new French oak, 14 months

PRODUCTION

2,093 Bottles

