



BOWYER RIDGE

CHARDONNAY - KENTON VALLEY, ADELAIDE HILLS

VINTAGE 2024



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

2024 delivered pristine fruit from a small crop. A warm, dry September brought budburst forward, but cold conditions through flowering cut fruit set, and above-average December and January rainfall lifted disease pressure. February and March then turned dry, and a lingering summer broken only by a single mid-March warm spell gave long, even ripening, excellent acid balance and clean fruit at harvest. 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

12.9% ABV

pH / TA

3.18 / 6.4 g/L

ÉLEVAGE

40% new French and Austrian oak, 15 months

PRODUCTION

2,438 Bottles

