



LANSDOWNE

CHARDONNAY - FORRESTON, ADELAIDE HILLS

VINTAGE 2025



VINEYARD

Lansdowne sits in the valleys above Forreston, between 350 and 400 metres in the Adelaide Hills. Brendan Cameron farms the site, planted to Chardonnay in stages between 1996 and 2005. Red brown loam over shale and clay holds water through the dry months while keeping drainage sharp, and the lower elevation gives a long, slow ripening. Farmed organically since 2018 and certified in 2025.

HARVEST

2025 was the driest growing season in the Adelaide Hills since the millennial drought, running at 42 per cent of long-term average rainfall. An early budburst and even spring weather set average to good crops on balanced canopies, and the dry conditions kept disease pressure low. Warm days and cool nights through an early harvest built flavour with unusually high acid levels, and no damaging heatwaves, delivering flawless fruit. We picked the Lansdowne Vineyard by hand early in the morning.

WINEMAKING

Fruit is handpicked and gently pressed, then wild fermented in large-format Austrian oak. The vessel is chosen to hold the wine's crystalline purity while lending structure and length – a moreish Chardonnay.

TECHNICAL

VARIETY

100% Chardonnay

REGION

Forreston, Adelaide Hills, SA

ALCOHOL

12.6% ABV

pH / TA

3.41 / 5.88 g/L

ÉLEVAGE

35% new French and Austrian oak, 14 months

PRODUCTION

1,247 Bottles

