



Grape Varieties	100% Chardonnay
Winemaker	Nick Farr
Closure	Agglomerated Cork
ABV	13.5%
Residual Sugar	1.1g/L
Acidity	6.7g/L
Wine pH	3.22
Bottle Sizes	75cl
Notes	Vegetarian, Vegan, Practising Organic

PRODUCER

Based in Geelong, around 80 kilometres southwest of Melbourne, Gary Farr and his son Nick make small quantities of single vineyard Pinot Noir and Chardonnay that rank among Australia's best. Gary has been making wine since the early 1980s in Australia (at Bannockburn) and Burgundy (10 vintages at Domaine Dujac). Not simply following in his father's footsteps, Nick has also carved out a stellar reputation of his own and was named Winemaker of the Year by Gourmet Traveller Wine in 2020. They work with multiple sites in the region that encompass a range of aspects and soil types, including loam, limestone and both red and black volcanic soils. This variation, together with a light touch in the cellar, lends itself to elegant wines of great complexity.

VINEYARDS

The Geelong sub-region of Victoria has a cool climate with maritime influences. The three acres of By Farr Chardonnay vineyards were planted in 1994 and are at an elevation of 120 metres on a north-east facing slope with red soil over limestone. A variety of viticultural techniques are used, from cover cropping and mulching, eliminating herbicides and conserving moisture, to only using organic sprays on the vines. The clones used for the Chardonnay are a mixture of Dijon clones and Penfolds 58.

VINTAGE

The 2024 vintage saw less rainfall than was expected, however the vineyards proved resilient and yields did not fall below average. The growing season remained mild and the temperatures did not rise until the end of February. Harvest did not take place until 4th March to allow for a greater concentration of flavour to develop in the fruit.

VINIFICATION

The fruit was hand picked then whole-bunch pressed in the winery. The solids were chilled before being put into French oak barrels, of which 30% was new. A natural fermentation occurred over the next one to two months at low temperatures. Once fermentation had finished a small amount of stirring helped start malolactic fermentation which finished by mid-spring. The wine was then racked, fined and lightly filtered before bottling 11 months after picking.

TASTING NOTES

The 2024 Chardonnay has an ripe fruit aromatics on the nose married with intense mineral notes. The palate is generous with a lovely softness balanced with good acidity. The length is persistent, textured, and complex.