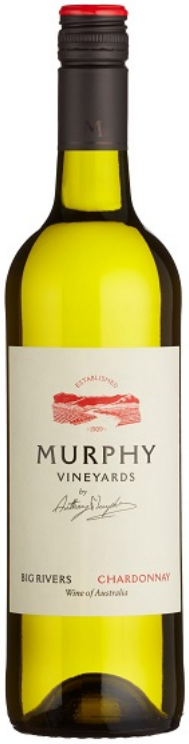
SECKFORD AGENCIES

CHARDONNAY, MURPHY VINEYARDS

MURPHY VINEYARDS

Vintage 2025



Murphy Vineyards have selected, from their own plantings, Chardonnay grapes of good sound quality which display true varietal expression in the final wine.

TASTING NOTE

Light straw in colour with aromas of stone fruit and melon. On the palate, flavours of nectarine and peach are plentiful. A soft and fruit driven Chardonnay with good balance and length.

VINIFICATION DETAILS

The grapes were picked during the cool of the night to maintain fresh varietal flavours then de-stemmed and pumped into the press. Only the best quality free run juice was taken off and clarified before adding yeast. The ferment was carried out at cool temperatures until dry. After some time on the lees, the wine was blended and bottled.

TECHNICAL ANALYSIS

Alcohol
13.7

pH	Acidity
3.50	6.6

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
Australia	Chardonnay	No	75cl	Yes

Winemaker	Fining Agent	Closure	Region	Vegan
Anthony Murphy	Bentonite	Screw top	Big Rivers	Yes