

Inaugural release  
from the team at  
Kooyong and  
Port Phillip Estate



## Bellvale Chardonnay 2025

### Vineyard

Bellvale was established in 1998 with a determined vision to grow and produce high-quality site-expressive Pinot Noir, Chardonnay and Pinot Gris. Located in the lush Tarwin River Valley of South Gippsland, the 19 ha north-facing, dry-grown, high-density vineyard lies 165 to 195 m above sea level on deep red loam of volcanic origin. We are honoured to be the new custodians of this remarkable cool-climate site.

Our wines are made from domain-grown, handpicked grapes and aim to manifest terroir: the integration of our geology and soils with the macroclimate of our region, the mesoclimates of the various sites within our vineyard and the weather of the annual grape growing season. Our cultural operations in the vineyard and practices in the winery endeavour to articulate these unique characteristics diligently and respectfully.

### Vintage

The growing season was close to perfect, with conditions ideal for vine balance and fruit development. A mild Winter with generous rainfall through June to August replenished soil moisture profiles ahead of budburst in mid-September. Favourable Spring weather supported consistent flowering and uniform berry set, with healthy canopies driving steady ripening. Veraison commenced in mid-January, slightly earlier than recent seasons, indicating an efficient progression through the growth cycle. Summer conditions were warm and dry with below-average rainfall, requiring careful canopy management. Vine balance was maintained through to harvest, which ran from

## Tasting Notes

early March to early April, yielding fruit of excellent quality and definition.

### Tasting Note – March 2026

Chardonnay harvest began on 24 March and continued through to 2 April. All Chardonnay blocks produced moderate crops, averaging 5.1 tonnes per hectare.

The fruit was gently whole-bunch pressed directly into a combination of French oak barriques and puncheons (15% of which were new), where fermentation occurred spontaneously with ambient yeasts. Following fermentation, the wine was aged on lees for 11 months. It was bottled with minimal filtration.

Bright and explosive, this Chardonnay opens with layers of citrus and stone fruit, unfolding with energy and lift. A gentle note of flinty reduction adds intrigue, while subtle oak toast brings warmth and depth without overshadowing the fruit. The palate is generous yet poised, carrying impressive fruit intensity framed by bright, refreshing acidity. Textural and layered, with a fine phenolic grip that adds shape and interest, the wine finishes long, balanced and quietly complex.

13.0% alc.