## ST IGNATIUS VINEYARD | CIRCA 1992



## **ESTATE CHARDONNAY 2025**

This old-world nutty Chardonnay features characters of almond, fresh hazelnut and toasted bread. On the palate, it is round, offering ample volume. A subtle hint of exquisite French oak infuses a delicate vanilla undertone, lending depth and complexity. The winemaking process involved a full malolactic fermentation on the lees.

SKU: UCHA-25

Categories: Premium White Wine, Unconquered

Tags: Almond, Australian wine, Avoca, Chardonnay, Delicate, French oak, Gold tinge, Lees, Malolactic fermentation, Pyrenees, Reserve wine, Round palate, Silky mouthfeel, Single vineyard, St Ignatius Vineyard, Toasted bread, Unconquered, White wine

## **ADDITIONAL INFORMATION**

**Class** White wine

**Varietal** Chardonnay

Brand Unconquered

**Closure** Screw cap

Vintage 2025

**Oak** French oak

**Select quantity** Per bottle, Three pack, Half dozen, Dozen

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