



"For all my love of Mediterranean varieties, I still hold such affection for Chardonnay. The fruit for our top white wine is sourced from a vineyard high up in the Adelaide Hills, where the long, cool season allows the grapes to ripen slowly and develop such lovely intense and complex flavours. Made with only a kiss of new French oak, wild-fermented and aged for twelve months in barrel, Corrugated Castle is generous, tight and balanced—the way good Chardonnay should be. And this is very, very good Chardonnay."
~ Sam Berketa, Head Winemaker

Name	Vintage
Corrugated Castle	2025
Variety	Region
Chardonnay	Adelaide Hills

Nose
Yellow peach, toasted cashew and melon.

Palate
Pure and mineral with a touch of salinity, it opens with opulence and roundness before being drawn tight by a driving line of acidity that teeters between crisp apple and pithy citrus.

Pair
Buttery roast chicken with crispy potatoes.

Winemaking
Hand-picked, whole-bunch pressed. Settled overnight and racked dirty to barrel. Naturally fermented in French oak, 20% new. Partial spontaneous malolactic fermentation. Matured on lees for six months then racked and returned to barrel for another four months.

Vineyard
Bonoposto Vineyard, Kenton Valley, Adelaide Hills. B95 and B95 Chardonnay clones planted on own roots. Elevation 470–510 m, ENE aspect. Red-yellow clay-loam over sandstone. VSP cane-pruned with shoot and bunch thinning applied.

Alcohol 12.5%	Acidity 6.4g/L
pH 3.25	Cellaring 10 Years

BODY



SWEETNESS



ACIDITY



TANNIN

