



GHOST GUM WHITE 2024



WINEMAKER'S NOTES

WINEMAKER: CRAIG M^CNAUGHT

Ghost Gum White is our flagship white wine, produced entirely from a single vineyard of Chardonnay on Stony Brook. As with previous vintages, the wine was 100% barrel-fermented, but this time in 65% new French oak barriques and matured for 12 months. The 2024 vintage shows a little more precision and drive, with the brightness of Chardonnay from Franschoek's Bo-Hoek expressed in a more elegant, focused style. Early harvesting preserved vibrant natural acidity and ageing potential, while fermentation at high turbidity built texture and depth without the need for lees stirring.

TASTING NOTES

Bright citrus zest and white peach show on the nose, supported by a more pronounced layer of well-integrated French oak, subtle vanilla spice and cheesecake. Beneath all of this lies a fine, flinty minerality. The palate is bright and composed, with concentrated flavours of lemon curd, ripe pear and stone fruit backed by fresh acidity. The oaking adds structure and savoury complexity, while the finish is long, precise and saline. Drink now for its energy and clarity, or cellar for up to 7 years from vintage. An excellent match for creamy pasta dishes, roast chicken, or rich seafood.

ANALYSIS

Alcohol:	12.11%
Sugar:	2.5 g/l
Acidity:	5.0 g/l
pH:	3.61