



GHOST GUM WHITE 2025



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 2025 vintage shows a little more plushness in the mid-palate, offsetting the natural brightness of Chardonnay from Franschoek's Bo-Hoek. Early harvesting preserved vibrant 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 are at the forefront of the nose, layered with a more defined expression of well-integrated French oak, bringing subtle vanilla spice and a delicate creamy note. A fine flinty minerality underpins the aromatics, adding tension and intrigue.

The palate is vibrant and composed, showing concentrated flavours of lemon curd, ripe pear and stone fruit, all carried by fresh, well-balanced acidity. The oak contributes structure and savoury depth without overshadowing the fruit, leading to a long, precise, and gently saline finish.

Enjoy now for its energy and purity, or cellar for up to 7 years from vintage. A natural partner to creamy pasta, roast chicken, or richly textured seafood.

ANALYSIS

Alcohol:	11.71%
Sugar:	2.4 g/l
Acidity:	5.2 g/l
pH:	3.53