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MARGARET RIVER
WESTERN AUSTRALIA

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RIBBON VALE 2025 ELSA

VINTAGE NOTES

The 2024/25 growing season at Ribbon Vale progressed steadily and without major disruption, allowing both Chardonnay and Sauvignon Blanc to ripen in a measured and unforced manner. Calendar year rainfall in 2024 totalled 910mm, below the long-term average of 1012mm, but sufficient to establish adequate soil moisture reserves in this dry-grown vineyard.

Spring conditions were ideal. During flowering, Chardonnay received 14.4mm of rainfall and Sauvignon Blanc 9.4mm. While rainfall at this stage of the season can influence crop levels, these modest falls occurred under otherwise favourable conditions and had no negative impact on fruit set. Final yields reflected this, with Chardonnay cropping at 6.37 tonnes per hectare and Elsa at 7.75 tonnes per hectare.

As the season moved into summer, temperatures remained moderate, with no prolonged heat events. The growing season average temperature for Elsa was 20.42°C, effectively identical to the long-term average of 20.43°C, while Chardonnay recorded a slightly cooler-than-average growing season at 20.07°C compared with its long-term average of 20.36°C.

From the beginning of January through to harvest, 22.8mm of rain was recorded. This modest rainfall ensured the vines were not subject to water stress during the latter part of ripening, while remaining low enough to avoid dilution. Ripening progressed evenly, with Elsa completing its cycle in 101 days from flowering to harvest, closely aligned with its long-term average of 100 days. Ribbon Vale Chardonnay recorded 120 days from flowering to harvest, consistent with its long-term average.

Harvest timing differed slightly between the two wines. Elsa was harvested seven days later than its long-term average, reflecting the even pace of ripening, while Ribbon Vale Chardonnay was harvested two days earlier than average, consistent with timely flavour development.

Taken together, the combination of ideal spring conditions, moderate temperatures, controlled yields, balanced rainfall and seasonally typical ripening durations produced wines of clarity, composure and natural balance. The 2025 Ribbon Vale whites reflect these conditions, showing precision, texture and excellent ageing potential.

MEDIAN HARVEST DATE

5/3/25

HARVEST RIPENESS

13.3° Be

YIELD

7.75t/ha

BOTTLING

12th January, 2026

**RIPENING TIME FROM
FLOWERING TO HARVEST**

101 days

ALCOHOL

14%

1/2

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PRODUCTION NOTES

The Elsa is a blend of Sauvignon Blanc (90%) and Semillon (10%), with fruit sourced from the Ribbon Vale vineyard. All fruit was hand-picked, sorted and whole-bunch pressed, followed by juice clarification by flotation and inoculation with multiple yeast strains for primary fermentation in stainless steel tanks.

At the midpoint of fermentation, the wine was transferred to French oak barriques, 11% of which were new, to complete alcoholic fermentation and undergo malolactic fermentation. Oak usage was deliberately restrained to support texture and integration rather than dominate the wine. The wine matured in oak for approximately nine months before being blended in stainless steel. Fining trials showed no improvement to tannin balance, and the wine was fined with bentonite for protein stability, cold stabilised, sterile filtered and bottled on 12 January 2026.

TASTING NOTES

Colour and condition: Clear and bright condition; pale straw hue.

Nose: Citrus and floral aromatics are most evident, with notes of lemon rind, white stone fruit and subtle savoury complexity.

Palate: Medium to full bodied with good fruit depth and texture. Fresh acidity provides lift and definition, while fine phenolics contribute structure and length. The finish is clean, balanced and persistent.

CELLARING

The 2025 Elsa has the structure and balance required for extended cellaring. While enjoyable on release, we recommend a minimum of 10 years in bottle to allow the development of additional complexity and secondary characters.

2/2

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