VINO FINO
Explore a World of Wine

SOUTHERN LIGHT VINEYARDS LIGHTFALL VINEYRAD CHARDONNAY 2024

96



$84.99

Product Code:	32196
Country:	Australia
Region:	Victoria
Sub Region:	Yarra Valley
Style:	White
Variety:	Chardonnay

Closure:	Screw Cap
Unit:	Each
Volume:	750ml
Alcohol:	14.0%
Grape:	100% Chardonnay

New Zealand Wide Delivery

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TASTING NOTES

Winery notes (2024 Vintage)
"Aromas of grapefruit, white peach, almond meal, wet rock, and lemongrass. The palate is linear and long, with stony mouthfeel, preserved lemon flavours, and a delicate nutty phenolic line balanced by bright, cleansing acidity.

Chardonnay from Lightfall is full of flavour due to the west-facing aspect receiving ample sunlight, while the 41-year-old vine roots tap into enough water to keep it fresh. This Chardonnay was hand-picked across two picks on the 14th and then on the 21st of February. Grapes were whole-bunch pressed to French oak barrels (300L and 500L, 25% new), followed by indigenous fermentation and 12 months on lees, No malolactic fermentation."

96/100 Philip Rich, James Halliday's Wine Companion (2024 Vintage)
"From a 41-year-old, west-facing vineyard in Healesville. A bright green gold. A bouquet of yellow peach, acacia honey and cashew. A little richer than the Seven Slopes of Rising Nillumbik Chardonnay. The palate is mouthfilling, with good weight, yet finely tuned and long. Delicious now and over the next three to five years."

94/100 Ken Gargett, WinePilot.com, March 2026 (2024 Vintage)
"The Lightfall Vineyard which provided the fruit for this Chardonnay is located at Healesville in the Yarra Valley. The vines were planted in 1984, all clone P58. The vineyard was harvested across two picks, a week apart. After whole bunch pressing to French oak barrels, a mix of 300- and 500-litres, one-quarter of them new, the juice underwent a wild yeast ferment and

then spent a year maturing on lees. There was no malolactic fermentation. Straw/yellow in colour, this is taut, tight and poised. The nose reveals notes of lemon curd, a flick of spicy oak, florals, stonefruits, lemongrass and spices. There is good intensity here which continues for the full length. A flick of spicy oak is evident along with juicy acidity. A well balanced wine which will offer immense pleasure over the next six to eight years."

CONTACT VINO FINO

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OPEN HOURS

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VISIT VINO FINO

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