OSSA 'White Label'
Chardonnay 2025

Winemaking

Crafted from a considered blend of 60% East Coast and 40% Coal River Valley fruit, two of Tasmania’s great Chardonnay-growing regions.

Each parcel of Chardonnay was gently pressed into large format seasoned French oak for indigenous fermentation.

The wine received minimal intervention during the 9 month élevage on lees in barrel prior to bottling.

100% Chardonnay
G.I: Tasmania
Production: 400 dozen
Harvest: 17 March - 16 April
Alc: 13.5 %
pH: 3.27
TA: 6.6 g/L
R.S: < 1 g/L

Vintage 2025

A dream growing season with weather relatively uniform across Tasmania.

Temperatures were above the long-term average without reaching extremes.

As a result, the 2025 harvest arrived earlier and progressed quickly, ultimately delivering strong yields and excellent fruit quality.

Tasting Notes

The East Coast component brings generosity, depth and expressive citrus fruit, while the Coal River Valley contributes precision, tension and a finely etched mineral backbone. Together, these contrasting yet complementary qualities create a wine of compelling balance, where richness is tempered by freshness and power is delivered with effortless elegance.

Modern in its interpretation, yet unmistakably Tasmanian in its identity, Ossa White Label is a Chardonnay defined by purity, vibrancy and texture. A refreshing, contemporary expression that celebrates the individuality of place and the art of bringing two exceptional sites together.