



SMALL WONDER CHARDONNAY 'LANDSCAPE'

100% Chardonnay. Exquisite and elegant aromas of white-fleshed nectarine, lemon peel, nougat, oatmeal nuances and a subtle saline line. The concentrated palate delivers a precise, linear mouthfeel defined by citrus lift, beautifully pitched acidity and a light, nutty undertone. The finish is remarkably long, refined and crisp, with a lingering impression of stony, sea-salt minerality. Pair with roast chicken, creamy seafood, mushroom pasta or truffle risotto and creamy cheeses like brie or aged gouda. Organic.

Sourced primarily on the Western Ridge of the Tamar Valley region in northern Tasmania, Australia. The vineyard is 165 feet above sea level, benefiting from a cool climate heavily shaped by the nearby Tamar River and cold winds blowing off the Bass Strait. The soil is well-drained, layered over fractured volcanic basalt and sedimentary gravels. The vines were planted in 1998. The grapes were hand-harvested and subjected to gentle whole-bunch pressing. Wild fermentation to preserve natural regional definition. The wine completed an élevage of 10 months in French oak barrels (15% new oak) and was kept resting on its lees.

Small Wonder Wines is a certified organic, boutique wine producer located on a mature 62 acre estate in Tasmania's Tamar Valley (with a second developing site in the Coal River Valley). Originally planted in 1998 as Goaty Hill, the property was acquired by the Overstory group in 2020 and rebranded, launching its debut vintage in 2022 under winemakers Andrew Trio and Ockie Myburgh. Emphasizing a low-intervention, estate-grown philosophy, the winery specializes in cool-climate varieties like Pinot Noir, Chardonnay, and Riesling. Its striking, sustainable on-site production facility—designed by Kerry Hill Architects using local bluestone—is entirely solar-powered and features an immersive cellar door and a seasonal restaurant led by Head Chef Konstantin Putkin.

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Tasting Note:

SMALL WONDER CHARDONNAY 'LANDSCAPE'

100% Chardonnay. Aromas of nectarine, lemon peel, nougat, oatmeal & a saline line; concentrated; precise, linear mouthfeel; citrus lift, beautifully pitched acidity & a light, nutty undertone; long, refined & crisp finish, with stony, sea-salt minerality. Organic.

Shelf Talker:

SMALL WONDER CHARDONNAY LANDSCAPE

100% Chardonnay. Elegant aromas of nectarine, lemon peel, nougat, oatmeal & a subtle saline line. Concentrated; delivers a precise, linear mouthfeel defined by citrus lift, beautifully pitched acidity & a light, nutty undertone. The finish is long, refined & crisp, with stony, sea-salt minerality. Pair with roast chicken, creamy seafood, mushroom pasta, truffle risotto & creamy cheeses like brie or aged gouda. Organic.



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