

Three Dark Horses

Chardonnay 2026

ABOUT US

When former Coriole winemaker **Matt Broomhead** was offered the chance to craft wine from Bruno Romano's old vineyard in McLaren Vale's Seaview sub-region, it was simply too good to pass up. Over a few shared glasses, he joined forces with his father Alan and grandfather Frank – and **Three Dark Horses** was born.

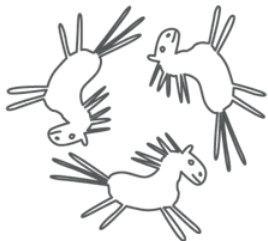
In 2017, the family purchased a 22-acre vineyard in Blewitt Springs, a prized sub-region renowned for exceptional red wines. Here, they grow Shiraz, Cabernet Sauvignon, Grenache, and Touriga, with some vines over 60 years old.

Three generations now drive the label's philosophy: producing small-batch, handcrafted, and affordable wines that capture their distinctive expression of McLaren Vale.

VINTAGE REPORT

The 2026 vintage in McLaren Vale was shaped by a cool, wet spring followed by a warm, dry summer and a cooler, extended finish to harvest. Variable fruit set contributed to generally lower yields, while two January heatwaves added further pressure.

Encouragingly, cooler conditions through late summer and autumn slowed ripening, allowing fruit to develop excellent flavour and varietal definition. Grenache and Shiraz performed particularly well, with early indications pointing to wines of vibrant freshness, concentration, balance and impressive regional character.



WINES OF MCLAREN VALE

by *Three Dark Horses*

TASTING NOTES

Brilliant pale straw with delicate golden hues. An inviting bouquet of ripe white peach, nectarine and lemon curd, complemented by toasted hazelnut, vanilla bean and subtle baking spice. Beautifully integrated French oak introduces refined complexity, while buttery and brioche nuances add depth.

Rich and beautifully textured, the palate reveals layers of ripe stone fruit, citrus zest and creamy lemon curd. Barrel fermentation, lees stirring and full malolactic fermentation create a luxurious, silky mouthfeel, balanced by refreshing acidity. Subtle oak and savoury notes lead to a long, elegant finish.

FOOD MATCHING

Perfectly paired with pan-roasted barramundi, creamy seafood risotto, roast chicken or butter-poached lobster. The wine's rich texture, elegant French oak and refreshing acidity beautifully complement delicate flavours and creamy sauces.

TECHNICAL DETAILS

WINEMAKER Matt Broomhead

VARIETAL Chardonnay (100%)

VINEYARD

Sourced from an organically grown vineyard in the foothills of McLaren Flat.

VINIFICATION

Organically grown, oxidatively handled and pressed directly to French oak (30% new) for barrel fermentation. Regular lees stirring and full malolactic fermentation to enhance texture.

Alc: 13.0%, **pH:** 3.20, **TA:** 6.50 g/L

HARVEST DATE March 2026



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