

# YARRA YERING

## 2018 CHARDONNAY

100% CHARDONNAY

Alcohol: 13%

### VINES

The two original Chardonnay blocks, planted in 1969 (clone unknown), and more modern clonal material 95 and 548.

### WINEMAKING

Hand harvested grapes placed in a chiller overnight before whole bunch pressing which gives us very high quality juice. Fermentation in French oak barrels; a combination of 228 L barriques and some 500 L puncheons, 30% new oak. Both wild yeasts and cultured yeast were allowed to carry out the fermentation offering complexity and a hint of wet stone. Natural acidity was retained by inhibiting malolactic fermentation. Maturation for 10 months in our cool underground cellar before blending and bottling.

### WINE

Bright & flinty oyster shell nose with grapefruits, pears & lemongrass. A hint of vanillan oak bringing a sweet perfume. Finesse combine with pillowy fruit weight, this is a wine that is fine boned with citrus flavours dominating in its youth. A citrus energy drives the palate with a pithy interest and texture on the back palate. An extremely fine grained oak tannin framework lingers on the finish.

### CELLARING

Shy in its youth, intentionally so, a few years in bottle will build weight with careful cellaring for up to 10 years.

### ACCOLADES

2 Merit Wine - The Real Review Wine Classification of Australia

96 Points - James Halliday, Wine Companion

89 Points - Huon Hooke, The Real Review

Silver Medal, 2019 Royal Adelaide Wine Show

