

YARRA YERING

2019 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

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 - 2022 Halliday Wine Companion
92 Points - Huon Hooke, The Real Review
Gold Medal, 2020 Yarra Valley Wine Show

