

YARRA YERING

2020 CARRODUS CHARDONNAY

100% CHARDONNAY

Alcohol: 13.5%

VINES

The inaugural bottling of a Carrodus Chardonnay comes from an impressive but small planting of the Burgundy import clone 95, selected by R. Bernard in 1986, it arrived in Australia in 1988. It is highly regarded for producing wines with a fine elegant style.

WINEMAKING

Hand harvested, the fruit was chilled overnight and whole bunch pressed with the juice run directly to barrel, oxidatively handled, no additions except being inoculated with a selected yeast. The yeast strain chosen for its expression of fruit purity. Fermentation and maturation for 10 months in one French oak, 600L demi-muid, left on yeast lees until bottling.

WINE

A pure fruit expression of Chardonnay, edging into wet stone, citrus, green apple and crunchy pear. A pure fruit expression, the palate is tight, energetic, refreshing with a pithy and chalky finish. Tightly coiled in its youth, it will be great to watch it mature over time. Chardonnay is something we don't cellar enough of in Australia.

CELLARING

A wine made with longevity in mind, up to 10 year cellaring window when stored under suitable conditions. Australian Chardonnay has great potential as a cellaring proposition.

ACCOLADES

Silver Medal, James Halliday Chardonnay Challenge, 2021
95 Points – Halliday Wine Companion 2023
95 Points - Huon Hooke, The Real Review
95 Points – QWine

