

YARRA YERING

2020 CHARDONNAY

100% CHARDONNAY

Alcohol: 13.0%

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

Oyster shell nose with grapefruit and citrus wheels. A whisper of white nectarine and the faintest impression of sweet vanilla oak perfume. Finesse combined with pillowy fruit weight; this is a wine that is fine boned with green apple crunch and grapefruit dominating its youth. An energy drives the palate with a pithy interest and texture on the back palate. Supported by an extremely fine-grained oak tannin framework which 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

Trophy Winner, Best of Region– 2021 James Halliday Australian Chardonnay & Cabernet Challenge
94 Points – Huon Hooke, The Real Review

