

# YARRA YERING

## 2021 CARRODUS CHARDONNAY

100% CHARDONNAY

Alcohol: 13%

### VINES

The Carrodus Chardonnay comes from an impressive but small planting of the Burgundy import clone 95. Selected by R. Bernard in 1986, this clone 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 four barriques, 50% new oak, all French.

### WINE

Blossom, slate, citrus; lemon and lime, green apple and fresh pear. A pure fruit expression, the palate is energetic with refreshing acidity, a pithy texture and chalky finish. A delicious and compact young wine, a Chardonnay to cellar and watch its evolution over time.

### CELLARING

A wine made with longevity in mind, a 5-10 year cellaring window when stored under suitable conditions. Australian Chardonnay has great potential as a cellaring proposition. Bottled with screwcap to maintain freshness.

### ACCOLADES

97 Points – Tyson Stelzer, Wine Press  
97 Points – Halliday Wine Companion 2024  
96 Points – Huon Hooke, The Real Review  
95 Points – Erin Larkin, Robert Parker Wine Advocate

