

YARRA YERING

2021 CHARDONNAY

100% CHARDONNAY

Alcohol: 13%

VINES

The original Chardonnay block, planted in 1969 (clone unknown) with cuttings taken in 2000 and planted make up 50% of the blend.

Modern clonal material originating from Burgundy; Clone 95, planted in 2012 making up the remaining 50%.

WINEMAKING

Hand harvested grapes are chilled overnight before whole bunch pressing, yielding exceptionally high-quality juice. Fermented in French oak barrels; a combination of 228L barriques and 500L puncheons, 30% new. Both wild and cultured yeasts contribute complexity. Natural acidity is preserved by inhibiting malolactic fermentation. Aged for 10 months in our cool underground cellar before blending and bottling.

WINE

Oyster shells, wet rocks, sea spray and orchard fruits. Finesse combine with pillowy fruit weight. An energy drives the palate with a pithy interest and a slippery texture. On the back palate the gives ample weight and extraordinary carry. The fruit is 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. The screwcap closure providing a guarantee on cellaring potential.

ACCOLADES

98 Points - The Real Review, Huon Hooke, 2024
Gold Medal, Decanter World Wine Awards 2024
Gold Medal, 2023 Rutherglen Wine Show
Silver Medal, 2023 Royal Qld Wine Show
Silver Medal, Yarra Valley Wine Show 2023

