

YARRA YERING

2022 CARRODUS CHARDONNAY

100% CHARDONNAY

Alcohol: 13%

VINES

This Carrodus Chardonnay comes from our original 1969 planted Chardonnay vines. Clone unknown but we suspect it is P58 and endeavour to find out through DNA testing.

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 white flesh stone fruits yet with a green apple freshness. The palate feels tight, with hints of wet stone texture combining citrus pith with a chalkiness. A delicious and compact young wine that will evolve over time.

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

98 Points - Halliday Wine Companion, 2025
97 Points - Huon Hooke, The Real Review, 2024
95 Points - Ryan Montgomery, JamesSuckling.com, 2024

