

YARRA YERING

2023 CHARDONNAY

100% CHARDONNAY

Alcohol: 13.0%

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, 25% 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, sea spray, and citrus fruits on the nose. Finesse meets pillowy fruit weight on the palate; fine-boned, precise grapefruit in its youth, an apple crunch for freshness, pithy interest, and a slippery texture adding weight, power, and extraordinary carry. The fruit is supported by a lovely powdery-chalky texture that lingers, with bright acidity giving a delicious, moreish edge.

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

97 Points - Halliday Wine Companion, 2026

95 Points - Ray Jordan, Wine Pilot, 2024

94 Points - Ryan Montgomery, JamesSuckling.com, 2024

Top 2023 Victorian Chardonnays - The Real Review, 2024

