

YARRA YERING

2024 CHARDONNAY

100% CHARDONNAY

Alcohol: 13.5%

VINES

The original Chardonnay block, planted in 1969 (clone unknown) with cuttings taken in 2000 and 2012 being planted, make up 55% of the blend. Modern clonal material originating from Burgundy; Clone 95, planted in 2012 making up the remaining 45%.

WINEMAKING

Hand harvested grapes are chilled overnight before whole bunch pressing, yielding exceptionally high-quality juice. Fermented in 228L French oak barriques, 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, then 4 months in stainless steel on full yeast lees.

WINE

Oyster shells, sea spray, and lemon citrus fruits on the nose. Finesse meets a pillowy fruit weight on the palate; fine-boned, precise citrus line in its youth, a green apple crunch for freshness, pithy interest, and a pulsating energy, it has 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

Silver Medal - Yarra Valley Wine Show 2025
Silver Medal - Melbourne Royal Wine Awards 2025
96 Points - Huon Hooke, The Real Review
95 Points - Campbell Mattinson, The Wine Front, 2025
95 Points - Andrew Caillard MW, The Vintage Journal

