

# YARRA YERING

## 2024 CRÉCY CHARDONNAY

100% CHARDONNAY

Alcohol: 13.0%

### VINES

The Crécy block is planted to a combination of impressive modern Chardonnay clones alongside our traditional old vine Yarra Yering clone. There are 7 unique plantings of clone and rootstock in this block. This blend comprises 35% old vine clone, 35% clone 548 and 30% clone 95.

### WINEMAKING

Hand harvested, the pristine bunches were chilled overnight and then whole bunch pressed for the finest quality juice. The unclarified juice was sent directly to barrel for fermentation and then maturation, all French oak with 40% new barrels and 100% malolactic fermentation. Left on full yeast lees untouched for 10 months, then 4 months blended to tank on the primary yeast lees to build complexity, weight and texture into the palate before bottling.

### WINE

A cool 2024 season delivers minerality with lemon citrus zing and zest. Softened through malolactic fermentation, there is a light yoghurt creaminess to the palate texture with pithy intensity that enhances its weight and depth. The oak level is present and yet integrated adding a fine tannin structure and a gentle phenolic grip, creating a well-balanced and compelling wine. It has youth on its side and will flesh out with some bottle maturation.

### CELLARING

A beautifully balanced wine in its youth that will also reward cellaring for up to 8 years when stored under suitable conditions.

### ACCOLADES

Bronze Medal - 2025 Royal Queensland Wine Awards  
Bronze Medal - 2025 Yarra Valley Wine Show  
95 Points - Campbell Mattinson, The Wine Front, 2025  
93+ Points - Andrew Caillard MW, The Vintage Journal

