

YARRA YERING

2025 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 50% old clone 95, 30% clone 548 and 20% old vine clone.

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 15% new barrels. No malolactic fermentation was used due to the warm season. 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 warm and dry 2025 season delivers ripe tropical fruit generosity, including summery passionfruit and a lemon balm weight. The flavour is coupled with a slatey minerality where this wine sits on the fence between tension and generosity. There is a lovely gloss and polish to the wine, moderate weight and a refreshing brightness.

CELLARING

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

ACCOLADES

2026 Halliday Wine Companion - 5 Red Star Winery

