

YARRA YERING

2024 CARRODUS CHARDONNAY

100% CHARDONNAY

Alcohol: 13.5%

VINES

72% sourced from the original Chardonnay block, planted in 1969 (clone unknown) or from later planted cuttings from these original vines. The remaining 28% from new clones planted in 2012, with the modern clonal material originating from Burgundy; Clone 95 and 548.

WINEMAKING

Hand harvested, the fruit was chilled overnight before whole bunch pressing, yielding exceptionally high-quality juice. Fermented in 228L French oak barriques, 25% new. Both wild and cultured yeasts contribute complexity and 30% malolactic fermentation softens the acidity and builds complexity. Aged for 10 months in our cool underground cellar, before blending, followed by 4 months in stainless on full yeast lees prior to 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

Drink now or cellar, 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 – Halliday Wine Companion 2027
98 Points – Stuart Knox, The Real Review
96 Points – Angus Hughson, Winepilot
96 Points – Campbell Mattinson, The Wine Front
96 Points – Andrew Caillard MW, The Vintage Journal

