



Est. 1969

2022 Yarra Yering Chardonnay

Accolades

Gold Medal, 2023 Rutherglen Wine Show
Silver Medal, 2023 Royal Qld Wine Show
Silver Medal, Yarra Valley Wine Show 2023
Silver Medal, Royal Adelaide Wine Show 2023
Bronze Medal, 2023 Melbourne Royal Wine Awards
98 Points – Huon Hooke, The Real Review

Region

Yarra Valley, Victoria, Australia.

Vines

The two original Chardonnay blocks, both planted in 1969 (clone unknown) and more modern clonal material originating from Burgundy Clone 95.

Winemaking

Hand harvested grapes placed in a chiller overnight before whole bunch pressing which gives us very high-quality juice. Fermentation in French oak barrels; a combination of 228 L barriques and some 500 L puncheons, 25% new oak. Both wild yeasts and cultured yeast were allowed to carry out the fermentation offering complexity. Natural acidity was retained by inhibiting malolactic fermentation. Maturation for 10 months in our cool underground cellar before blending and bottling.

Wine

Oyster shells, sea spray and orchard fruits. Finesse combines with a pillowy fruit weight; fine boned fruit in its youth, an apple crunch for freshness, a pithy interest and a slippery texture on the back palate the gives weight, power and extraordinary carry. The fruit is supported by a lovely powdery-chalky texture that lingers.

Cellaring

Shy as a youngster, a few years in bottle will build weight with careful Cellaring for up to 10 years.

Alc. 13.5%