YARRA YERING

2025 CHARDONNAY

100% CHARDONNAY

Alcohol: 13.5%



VINES
Our original Chardonnay clone, planted in 1969, and subsequent cuttings taken from these vines make up 75% of the blend. Recent DNA testing identified the clone as P58, which arrived in Australia in the 1950s. The remaining 25% is Clone 95, a highly prized modern Burgundian clone.

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
Chamomile and preserved lemon on the nose. Finesse meets pillowy fruit weight on the palate, with balanced stone fruit and a precise citrus line bringing restraint in its youth. There is plenty of crunch for freshness and a pithy texture, alongside fruit power and extraordinary carry. A lovely powdery-chalky texture 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
2 Merit Wine - The Real Review Wine Classification
Gold Medal, 2026 Sydney Royal Wine Show
Silver Medal, Yarra Valley Wine Show 2026
97 Points - Huon Hooke, The Real Review