



Yeringberg

2024

CHARDONNAY

Yarra Valley - Australia



VEGAN

Stats

Grapes: 100% Chardonnay

Vineyard: Yeringberg - The Old Block

Vine Age: Two blocks: 60% 50-years old & 40% 43-years-old

Viticulture: Regenerative

Fermentation: Native & cultured yeast – French 300L (30% new)

Aging: 11 months in French 228L pièce (30% new / 50% 2-3-year / 20% seasoned)

Alcohol: 13.5%

pH: 3.41

Total Acidity: 5.6 g/L

Total SO2: 76 ppm

Total Production: 200 cases

UPC: 9369998268665

About

Chardonnay now stands as one of the Yarra Valley's great success stories with vineyard plantings increasing and reputation growing majorly through the 1980's and beyond. At Yeringberg, Chardonnay was another of the originals, first planted in 1863. It has always been made with an inward eye, ignoring the ebbs and flows of wine fashion, a consistent and true delivery of the quality of our vineyard fruit. Elegant and restrained, oak very important but never overt, and always made to live long in the cellar.

The fruit was handpicked and carefully sorted, crushed and pressed. The juice was settled overnight, then racked to a mix of 30% new/70% seasoned French 300L hogsheads for fermentation, with many barrels fermenting naturally and others with a selected culture. The wine sat on its lees with weekly battonage for three months and then every other weeks for an additional four months. After a total of 12 months the barrels were selected and racked to tank to settle naturally without fining; it was sterile filtered and bottled with a small sulfur addition.

Tasting Note

A silvery coolness to it – highly perfumed citrus and nectarine notes with a whisper of struck flint – yet beneath that translucence runs secondary notes framed by honeysuckle and vanilla-scented Meyer-lemon tart finished with a smoked Maldon salt. Confident and charming.