



## 2010 YERINGBERG CHARDONNAY

### Review Summary



**94 pts** “Medium straw-green; a distinguished wine with a proud history, which it does not in any way let down; the intense fruit has considerable structure, part from the well-integrated oak, and part from the crisp acidity that prolongs the palate. Will mature gracefully over the next 5-10 years.”

**James Halliday**  
Australian Wine Companion  
2013

**92 pts** “Light gold. Complex bouquet shows fresh pear, melon, toasted grain, herbs and white flowers. Racy and taut on entry, then fleshier in the mid-palate, offering energetic orchard fruit and tangerine flavors and a touch of smoky lees. Nicely structured and focused on the mineral-driven, floral finish.”

**Josh Raynolds**  
Stephen Tanzer’s International Wine Cellar  
July/August 2011

**90 pts** “Fermented in French oak, 30% new, and aged on lees for 11 months, the 2010 Chardonnay gives moderate to intense aromas of lemongrass, lime zest, orange blossom and hints of cream, toast and fresh hay. Light bodied with crisp acidity, it has a just enough citrus and toast flavors with a suggestion of silky texture and a long finish.”

**Lisa Perotti-Brown**  
erobertparker.com  
June 2011

**89 pts** “Fresh and lively, with pretty pear and pineapple flavors that zing on the finish. Has deftness and elegance.”

**Harvey Steiman**  
winespectator.com  
2012