

2011 YERINGBERG CHARDONNAY

Review Summary



93 pts “Bright, pale straw-green; has embraced the move to earlier picking and less new oak; the structure, balance and length are all present, but the wine is still very closed and shy. The points are strictly for today, and until that unknowable date when it will open up.”

James Halliday
Australian Wine Companion
2014

91 pts “Sleek, racy and appealing, with juicy pear, green apple and lime flavors, picking up stony notes as the finish lingers effortlessly.”

Harvey Steiman
WineSpectator.com
2013

90 pts “Bright straw. Honey, poached pear and macadamia nut aromas are complemented by notes of candied citrus and ginger. A juicy, focused midweight that shows very good energy and lift to its orchard and citrus fruit flavors. Zesty acidity adds lift and bite to a long, gently smoky finish.”

Josh Reynolds
Stephen Tanzer’s International Wine Cellar
July/August 2012

90 pts “The 2011 Chardonnay was fermented in French oak (30% new) using 30% wild ferment and 30% malo-lactic, and it was then aged on lees for 11 months. It’s understandably very young and tight this stage (tasted from bottle pre-release), yet offers a subtle perfume of orange blossom and freshly cut apple scents with hints of white peach, fresh pears and lemon peel. Tight-knit and very crisp on the light-bodied palate, it has a very good balance of fruit concentration vs. weight with a long citrus and cream finish. Consider drinking it 2013 to 2017+. This is a very sensitively handled and well made wine for this difficult vintage.”

Lisa Perrotti-Brown
The Wine Advocate
June 2012