

2012 YERINGBERG CHARDONNAY

Review Summary



95 pts “From blocks planted '74 and '81 with the high quality P58 clone, 30% wild yeast barrel-fermented, part tank, then in barrel with cultured yeast; 30% new French oak barriques, 30% MLF and kept on lees with stirring for 11 months. The wine is deep, complex and rich, balanced and lengthened by good acidity.”

James Halliday, Australian Wine Companion
2015

92 pts “Clean and fragrant, this layers notes of quince and toasted lees over cool, pale wheat and white flower scents. The delicacy of the flavors makes it intriguing.”

Joshua Greene, Wine & Spirits
October 2013

92 pts “Pale yellow. Aromas and flavors of poached pear, anise, buttered toast and honeysuckle. Pliant and expansive, with good depth and subtle mineral lift on the back half. Closes on a spicy note, with impressive clarity and mineral-driven persistence.

Josh Reynolds, Stephen Tanzer’s International Wine Cellar
July/August 2013

91 pts “This is a nutty, toasty rendering of Chardonnay. Roasted cashew and cashew-butter notes frame subtle fruit elements reminiscent of white peach or pear. Despite a modest alcohol level, it’s reasonably rich in feel and flavor, finishing with flavors of fresh pineapple.”

Joe Czerwinski, Wine Enthusiast
June 2015

91 pts “The 2012 Chardonnay offers lovely grapefruit, white peach and kumquat aromas with hints of ginger and toast. The medium-bodied palate has a nice silky texture offset by vibrant acidity and a touch of oak before finishing long.”

Lisa Perrotti-Brown, Robert Parker’s The Wine Advocate
August 2013