

2015 YERINGBERG CHARDONNAY



WINEMAKER: Guill and Sandra de Pury
REGION: Yarra Valley, Victoria
VARIETALS: Chardonnay
MATURATION: 7 months in 100% French oak hogsheads (30% new)
ANALYSIS: 13.0% alc/vol | 6.5 g/L TA | 3.36 pH

WINEMAKING: Beautiful small, solid bunches in very good condition, with quite small berries. The handpicked grapes were carefully sorted, crushed and basket pressed. The juice was settled overnight in a tank, then racked before fermentation. Fermentation started in tank then was transferred to barrels mid-ferment. The barrels were French oak hogsheads (Vosges) 30% new and 70% seasoned. Malolactic fermentation occurred in the new barrels during the winter and spring. The wine remained on the lees and was stirred weekly until July and then every two weeks until November. The wine was bottled in February 2016.

TASTING NOTES: Almost coy and somewhat bashful to begin with, aromas of white peach and nectarine slowly emerge from the glass, with an overlay of cashew, apple strudel and shortbread complexity adding to the interest as the intensity builds with time. Generous and understated as always, the palate continues in the same theme, managing to balance purity, finesse and stunning clarity within a powerful, concentrated framework, where everything stands in perfect proportion.

CRITICAL ACCLAIM: 94+ pts Robert Parker Wine Advocate, 94 pts Wine & Spirits, 90 pts Wine Enthusiast

ABOUT YERINGBERG: Yeringberg was established in 1863 on pristine, cool climate vineyards in the Coldstream area of Yarra Valley. Guill de Pury and daughter Sandra make wines for the new millennium from the low-yielding vines re-established in the heart - just nine acres - of what was one of the most famous (and infinitely larger) vineyards of the 19th century. In the riper years, the red wines have a velvety generosity of flavor rarely encountered, while never losing varietal character; the long-lived Marsanne Roussanne takes students of history back to Yeringberg's fame in the 19th century.

