

2017 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: 13.2% alc/vol | 6.2 g/L TA | 3.45 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 2018.

TASTING NOTES: A wonderful expression of both site and vintage, marrying delicacy, purity and finesse with an underlying sense of intensity and power. The nose is initially quite reticent, with notes of nectarine, lemon curd and honeydew melon. The complex palate displays similar control and restraint. Delicately spicy and textured, there's a drive and savory length to the flavors that mark this vintage out as one of our recent favorites.

CRITICAL ACCLAIM: 94 pts Wine Spectator, 92 pts JamesSuckling.com, 91 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.

