

2018 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: 12.5% alc/vol | 5.7 g/L TA | 3.48 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. For half of the wine fermentation started in tank, then it was transferred to barrels mid-ferment. The remainder was wild fermented in barrel. 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 2019.

TASTING NOTES: A wonderful year for Chardonnay, the 2018 shows the hallmark finesse, delicacy and poise the variety draws from Yeringberg's vineyard. The nose is cool, crisp and inviting with elegant aromas, notes of nectarine, white peach and a hint of struck match, and with time shows a spicy, delicately buttery, hazelnut and oatmeal richness. On the palate, juicy, tangy nectarine fruit adds beautifully to the rounded richness of the vintage. It has wonderful weight and drive, with an intensity, volume and length that belie the elegance of the structure.

CRITICAL ACCLAIM: 95 pts/Editors' Choice Wine Enthusiast, 92 pts Halliday Wine Companion, 90 pts Wine Spectator, 89 pts Robert Parker Wine Spectator

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.

