

2019 YERINGBERG CHARDONNAY



WINEMAKER: Guill and Sandra de Pury
REGION: Yarra Valley, Victoria
VARIETALS: Chardonnay
MATURATION: 7 months in 100% French oak hogsheads (25% new)
ANALYSIS: 13% alc/vol | 5.6 g/L TA | 3.41 pH

WINEMAKING: This is a single-vineyard wine made from vines planted in 1974 & 1981. In exceptional condition, the handpicked grapes were carefully sorted, crushed and pressed. The juice was settled overnight in a tank, then racked to barrels for a mixture of wild and inoculated fermentation. The barrels were French oak hogsheads (25% new) and the remainder older. Malolactic fermentation occurred in the new barrels during the winter and spring. The wine remained on its yeast lees and was stirred weekly until July and then fortnightly until November.

TASTING NOTES: After a cool, wet start, the 2019 vintage gave us ideal sunny and warm conditions through January, February & March and fruit ripened perfectly. This is a chardonnay of subtlety and finesse. At the same time, layers of texture and flavor ensure that this is not a wine to be underestimated. Classic Yarra Valley aromas of white nectarine, citrus blossom and flint open the door to riper stonefruit, melon and cashew. The underlying tone is balanced, which is also reflected on the palate that seamlessly combines a rich and savory texture with a clean intense line of citrus acidity.

CRITICAL ACCLAIM: 95 pts Halliday Wine Companion

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.

