

2009 Yarra Yering Chardonnay

Region

Yarra Valley (Gruyere)

Vines

Fruit for this wine was sourced exclusively from two individual blocks on our estate. These unirrigated vines, planted on their own roots in 1969, are amongst the oldest Chardonnay vines in Australia.

The 2009 vintage growing season was defined by extraordinarily hot & dry conditions. All fruit was dropped from the western (afternoon sun) side of the vine canopy in order to achieve the desired fruit quality.

Appearance

Vibrant golden yellow with green highlights.

Aroma & Bouquet

Fresh, concentrated & complex nose of pear, honey, bread dough, cream & lemongrass with subtle oak & praline undertones.

Palate

A highly individual style. Concentrated yet focused, rich yet refined. Features a finely tuned acidity balanced with tangy nectarine kernel flavour & creamy mouthfeel. A fresh line of acidity (100% natural) drives right through the length of the palate, lifting & prolonging the fruit flavour. Some discreet tannin from stalks & skin contact at basket-pressing helps define weight & texture to the back palate.

Winemaking

The grapes were hand-picked in the cool of the morning into 10kg buckets and delivered direct to the winery. Most of the fruit was destemmed & crushed then tipped directly into our basket press. A small portion was crushed as whole bunches in order to bruise the stalks, thus adding an extra dimension of juiciness & texture to the juice. Stalks were added systematically while loading the basket press to aid juice drainage & add gently extracted textural tannin.

Fermentation was undertaken in our custom-designed "tea chest" fermenters. The process initiated naturally and was supplemented with a select cultured yeast strain part-way through fermentation to ensure completion. With fermentation almost complete, the juice was stirred up to include all the crunchy bits & transferred by gravity, direct to barrel.

The wine was aged for 18 months in 100% French oak barriques (20% new). Lees stirring was undertaken fortnightly for the first 4 months. 100% malolactic fermentation contributed to richness & roundness without compromising natural acidity & structure.

Bottled via gravity without fining or filtration.

99 dozen made.

Cellaring

Has sufficient generosity & texture to be approachable as a young wine but will reward careful cellaring for 15+ years.