



2013 Yarra Yering Chardonnay

Region

Yarra Valley (Gruyere)

2013 growing season was close to ideal with sufficient winter and spring rainfall followed by a warm and dry growing season producing fully ripe, robust wines.

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.

Aroma & Bouquet

Generous with intense fruit power of stonefruit and fig carried by bright citrus undertones. Some ginger cream spice and texture from the oak barrel influence.

Palate

A highly individual style, reflecting its single vineyard origin faithfully representing the warm 2013 growing season. Fruit weight and intensity at the core, that concentration is married nicely with a crisp natural acidity. A fresh line of acidity drives right through the length of the palate, lifting & prolonging the fruit flavour. Some faint tannin from stalks & skin contact at basket-pressing helps define persistence & texture at the back of the 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 bunches was crushed without destemming then tipped directly into our basket press. The inclusion of stalks aids juice drainage & clarification through the pressing action & add gently extracted textural tannin. Fermentation was mostly undertaken in our custom-designed "tea chest" fermenters, with complimentary amounts fermented in barrel. 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 new wines were stirred up to include all the crunchy bits & transferred to barrel. The wine was aged for 11 months in French oak barriques (30% new). Lees stirring was undertaken fortnightly for the first 4 months to contribute textural richness to the Chardonnay's natural framework. 100% malolactic fermentation contributed to softness & roundness without compromising natural acidity & structure.

Bottled via gravity without filtration.

Cellaring

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

13 % ALC

★★★★★ 5 Star Rated Winery – James Halliday - Australian Wine Companion

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