

YELVERTON CHARDONNAY



Vintage | 2017

Grape variety | 100% Chardonnay (Mendoza clone, commonly referred to as Gin Gin in WA)

Oak maturation | 10 months - 45% new and 55% 3 year old French oak barriques and puncheons.

Typical analysis | 11.5% Alc/Vol

Release date | January 2020

TASTING NOTES

Colour | Pale straw with hints of green.

Aroma

Restrained, elegant and complex showing flint, cashew, smoky - lanolin, nougat and creamy lees.

Palate

Rich and textured palate with nutty oak, cream and subtle smoky - camphor complexity.

Food matches

Pumpkin ravioli, grilled veal chops, cheddar cheese

Peak drinking | Drinking well upon release but has the potential to evolve and impress towards 2023.

WINEMAKERS COMMENTS

Viticulture

Fruit sourced to make the Yelverton is grown with absolute attention to detail. Identification of soil boundaries within blocks is the first step in selecting potentially superior fruit. Close monitoring and analysis of these vines leads to shoot or bunch thinning by hand if required to obtain the perfect balance for good exposure and healthy ripening. A philosophy of minimal inputs in these premium blocks allows the unique combination of variety, soil type and microclimate to shine through and produce a parcel of fruit with true character. The 2017 vintage was a cooler growing season for Margaret River with picking times around 3 weeks later than normal.

Winemaking

Our Forester Yelverton Chardonnay grapes are hand picked and held in cold storage overnight to eliminate the need for must chilling. All fruit is whole bunch pressed with only the first 500 litres per tonne used to make this wine. The juice is then left to start fermentation naturally in barrel. 54% of the wine was put through malo-lactic fermentation for the sole purpose of reducing the harsh malic acid. The barrels were stirred over seven months before the wine was allowed to clarify and rest on lees before careful selection of the best barrels to make the final blend.

Storage/Bottling

The 2017 Yelverton was bottled in December of 2017 to premium Burgundy glass with a stelvin closure. Stored in our temperature controlled cellar prior to release this wine is drinking exceptionally well now and with prudent storage should continue to show well towards 2023.