

YELVERTON RESERVE CHARDONNAY



Vintage | 2022

Grape variety | 100% Chardonnay - Gingen clone

Oak maturation | 10 months - 64% new and 36% 2 year old French oak barriques and puncheons

Typical analysis | 12.7% Alc/Vol

Release date | January 2024

TASTING NOTES

Colour | Pale straw-green

Aroma

Intense and complex with struck match, gun flint, lanolin, nutty oak and fresh lime. There are hints of butter, fennel and nougat.

Palate

A light and delicate palate that's long, fine and firm. The creamy texture also has a mineral edge to it. There are fresh citrus characters together with nougat, butter, lanolin and toasty oak. A complex and delicate wine that will reward cellaring. Will start drinking best from 2025 through to 2030

Food matches

Pumpkin ravioli, grilled veal chops, cheddar cheese

Peak drinking | Drinking well upon release but has the potential to evolve and impress towards 2030.

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 2022 vintage was a mild growing season allowing the fruit to ripen slowly which helped to retain fine natural acidity.

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. 75% 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 2022 Yelverton was bottled in January of 2023 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 2030.



YELVERTON RESERVE CHARDONNAY ACHIEVEMENTS

2022 YELVERTON RESERVE CHARDONNAY

Royal Queensland Wine Show 2023 | **GOLD** 95 Pts
Wine Showcase Magazine 2023 | **GOLD** 96 Pts
Ray Jordan Wine Guide 2024 | **96 points**
Wine Show of Western Australia 2023 | **Silver**
Royal Melbourne Wine Show 2023 | **Silver**
James Halliday Chardonnay Challenge 2023 | **Bronze**
International Wine & Spirits Competition 2023 | **Bronze**
Sydney Royal Wine Awards 2023 | **Bronze**
Royal Hobart Wine Show 2023 | **Bronze**
Royal Adelaide Wine Show 2023 | **Bronze**
Margaret River Wine Show 2023 | **Bronze**

2019 YELVERTON RESERVE CHARDONNAY

London International Wine Challenge 2021 | **GOLD**
Winestate Magazine 2022 New Release | **98 Pts, 5 Stars**
The Real Review | **GOLD 96 points**
Australian Small Wine Makers Show 2022 | **Silver**
Wine Show of WA 2021 | **Silver**
Royal Adelaide Wine Show 2020 | **Bronze**
Australian Small Wine Makers Show 2021 | **Bronze**
Wine Show of Western Australia 2020 | **Bronze**
Decanter World Wine Awards 2021 | **Bronze**
Royal Hobart Wine Show 2021 | **Bronze**

2018 YELVERTON RESERVE CHARDONNAY

London International Wine Challenge 2020 | **TROPHY -
MARGARET RIVER CHARDONNAY TROPHY**
London International Wine Challenge 2020 | **GOLD**
Australian Small Wine Makers Show 2019 | **TROPHY -
CHAMPION CHARDONNAY OF THE SHOW**
Australian Small Wine Makers Show 2019 | **GOLD**
Sydney Royal Wine Awards 2021 | **GOLD**
Winestate Magazine 2020 Chardonnay Tasting | **4.5 Stars**
Wine Show of WA 2019 | **Silver**
Perth Royal Wine Awards | **Silver**
The Real Review | **Silver 91 points**
London International Wine Challenge 2019 | **Bronze**
Decanter World Wine Awards 2020 | **Bronze**
Margaret River Wine Show 2020 | **Bronze**
Royal Adelaide Wine Show 2020 | **Bronze**

2017 YELVERTON RESERVE CHARDONNAY

Winestate Magazine 2020 Chardonnay Tasting | **4.5 Stars**
International Wine & Spirit Competition 2018 | **Silver**
London International Wine Challenge 2018 | **Silver**
Decanter World Wine Awards 2019 | **Silver**
Sydney International Wine Comp 2020 | **Finalist**
Wine Show of WA 2019 | **Bronze**
Royal Hobart Wine Show 2019 | **Bronze**
Decanter World Wine Awards 2018 | **Bronze**

HALLIDAY WINE COMPANION

2019 Yelverton Reserve Chardonnay - 91 Points
2018 Yelverton Reserve Chardonnay - 93 Points
2017 Yelverton Reserve Chardonnay - 95 Points